

Stacks

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 89

JULY 8, 1933

Number 2

## W Check ALL Factors!

### 1—Minimum Shrinkage

Less taper to body . . . cover fits tightly . . . self-sealing.

### 2—Ease of Cleaning

Large corners, plain cover . . . alloy approved by U. S. Navy to withstand salt corrosion.

### 3—Quick Operation

More practical . . . the kind your ham makers prefer.

### 4—Even Spring Pressure

New elliptical spring (patent pending) equalizes pressure . . . prevents tilting.

### 5—Long Life

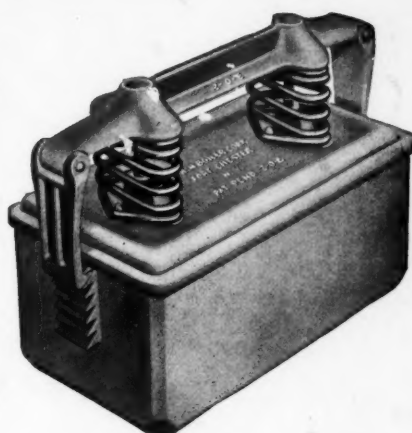
Reinforcements designed to insure greater strength, longer durability.

### 6—Liberal Trade-in Schedule

It will be profitable for you to trade in old inefficient ham boilers and assure maximum profit with new Adelmänn Ham Boilers.

### 7—All Kinds and Sizes

Complete range of sizes . . . Cast Aluminum . . . Nirosta Metal . . . Monel Metal . . . Tinned Steel.



When buying Ham Boilers make sure *every one* of these important facts is carefully considered.

For 18 years more ADELMANN HAM BOILERS have been used than all others — definite proof of superiority.

The ADELMANN line of profit building equipment for your provision department also includes Ham Boiler Washers, Ham Washers, Luxury Loaf Containers, Meat Loaf Pans, Prest-Rite Molds, Tongue Loaf Pans, Corned Beef Cookers and other items.

ADELMANN — "THE KIND YOUR HAM MAKERS PREFER"

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: Gould, Shapley & Muir Co., Ltd., Brantford, Ont.

*"There is NO machine in the market  
to compare with it!"—according to*

**TRUNZ PORK STORES, Inc.**  
**BROOKLYN, N. Y.**

**Manufacturers of  
Quality Sausage**

Here's what they write about  
the sensational

**"BUFFALO"**  
**Self-Emptying  
Silent Cutter**

**Improves Quality  
Increases Yield  
Lowers Costs**

**CUTS a batch of meat  
FINE in 5½ to 9 minutes  
—empties it automatic-  
ally in less than 20  
seconds without use of  
human hands or mov-  
able parts in the bowl.**

**Write for full details.**

In our opinion there is no machine in the market to compare with your Self-Emptying Silent Cutter, for rapidly turning out a quality product, and ease of handling.

We find that the opening in the center of bowl enables the operator to discharge the meat in about one quarter of a minute without its being touched by hand, and the subsequent cleaning of the machine is equally simple. We highly recommend it.

TRUNZ PORK STORES, INC., Brooklyn, N. Y.

(Signed) Charles Trunz, Treas.

***A 100% Proven Success in Many Prominent Sausage Plants***

**JOHN E. SMITH'S SONS COMPANY, Buffalo, N. Y., U. S. A.**

***Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers, Chicago Office:  
Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters 4201 S. Halsted St.***





**Don't let fear of change keep  
you from making constructive  
Improvement in your packages**

● These are days in which products, prices, distribution and merchandising plans are undergoing severe readjustment. Packages, as never before, are being called upon to do a real "point of purchase" selling job.

Unquestionably, we are in an era of package merchandising. Newer and better packaging is the new selling force of today's business.

With the tremendous advances in packaging and design, made during the past year, your products may be severely handicapped. If you are at all skeptical as to whether there is a package better qualified to sell your products—check with Continental. Let our Development Specialists, our Designers, our Lithography Craftsmen and others with a "Packaging to Sell" background of 29 years' experience give your packages a thorough going over.

Their suggestions will cost you nothing, yet may mean much in helping to stimulate your sales.

DEVELOPMENT

DESIGN

LITHOGRAPHY

**CONTINENTAL CAN COMPANY, INC.**

NEW YORK

SAN FRANCISCO

CHICAGO

# Doc. Steelstrap

prescribes  
for  
**CARTON  
SHIPPERS**



Here is the speedy new Acme Steelstrapper, applying Steelstrap to fibre boxes of pork loins on a fast moving production line.



Quick Strapping of small packages together into safe, conveniently handled bundles is a simple matter with the Acme system.



Mail this coupon  
for a copy of  
My STRAP-BOOK



ACME STEEL COMPANY, 2832 Archer Avenue, CHICAGO



DOC. Steelstrap:

Without obligation, send your  
STRAP-BOOK to

**A**MONG the many cases which I have diagnosed were any number of corrugated and fibre box users, all of whom had entirely overlooked the fact that Steelstrap can be of just as much help to them as it has been for years to shippers of wooden boxes and crates.

Steelstrap reinforces heavily loaded containers against bulging—it increases carrying strength several hundred per cent—it prevents pilferage.

And it is the most efficient system for bundling small packages that ever has been developed.

My STRAP-BOOK tells all about it. The coupon will bring you a copy without the slightest obligation. Send for it today.

Doc. Steelstrap

**ACME STEEL COMPANY**

General Offices: 2832-40 Archer Ave., Chicago **SAVE** Branches and Sales Offices in Principal Cities

SP

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The  
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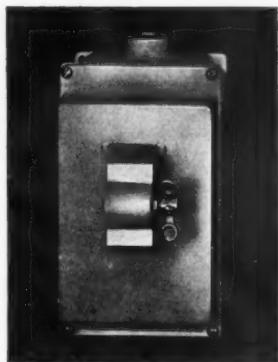


*The Westinghouse CS Splash-proof Motor is ideal for food plant drives. Even a hose bath doesn't affect it.*

# SPLASH PROOF MOTORS



## Protect Rush-season Production



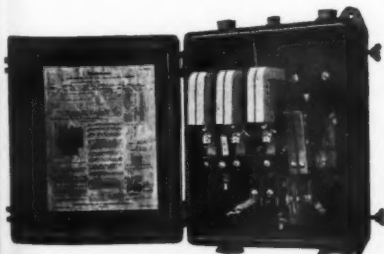
*The new Westinghouse Splash-proof "De-ion" Breaker for the positive protection of your plant's motor and lighting circuits. It eliminates fuses and production delays caused by fuse failures.*

**S**PLASHING liquids—even a hose bath—can't dampen the electrical parts of the new Westinghouse CS Splash-proof Motors. They are kept dry inside by effective hood and bracket covers. Their conduit boxes, too, are splash-protected.

Both motors and control are built for those rush-season days when production must not fail. Their electrical windings have dual insulation. Also, they are tested by the exclusive Westinghouse Radio Frequency method to detect and thereby prevent even the most minute imperfections—flaws that might result in a breakdown during rush season, when production tie-ups are most costly.

Their improved Sealed-Sleeve bearings require no attention other than the renewing of lubricant once or twice a year.

Specify Westinghouse Splash-proof Motors and Splash-proof Control for your machines. The nearest Westinghouse office will give you full particulars about these new developments.



*Westinghouse Splash-proof Motor Linestarter equipped with long-lived "De-ion" Contacts.*

# Westinghouse

*Quality workmanship guarantees every Westinghouse product*



T 79302

## Here's the Flavor That Increases Sales . . . . .



These products, delicious and tasty, sell primarily on flavor appeal, yet their reasonable cost encourages wide use by all classes.

If you haven't added Chili items to your line — now is the time to start and "cash in" on its popularity. Have your pack ready for FALL.

Chili Powder and Pepper are being used by manufacturers of all foods where pepper snap is desirable, and a rich Red color is not objectionable. This spice is rich in oils, and not so hot as other peppers.

These blends are based on long experience in supplying manufacturers—selection of one of them is assurance of a proven seasoning. You will find a quality for every need.

### Chili Powders

K Special: X5  
Fcy. Mexican:  
No. 1 Mexican

### Chili Peppers

SS: CS:  
Fcy. Mexican:  
No. 1 Mexican

Our standardized trademarked Super grades used extensively by I. A. M. P. members.

Place orders NOW—shipments from conveniently located warehouses or direct from factory.

DON Garlic and Onion Powder — pure, pungent. Arrange for needs NOW.

### CHILI PRODUCTS CORPORATION, LTD.

1841 East 50th St., LOS ANGELES, CALIF.

Chicago  
160 E. Illinois St.

Kansas City  
215 Pershing Rd.

"THE HOUSE OF STANDARDIZED QUALITY"

## USE NEVERFAIL!

The Man Who Knows

The Perfect Cure



The Man You Know

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen and Wonder Pork Sausage Seasonings.

Beware of products bearing similar name—only H. J. Mayer makes the genuine H. J. Mayer products listed.

For SUPERIOR quality, fine flavor and profit from cured meats use

**NEVERFAIL**  
The Perfect Cure

Uniform, reliable and highly dependable. Assures production of quality product.

WRITE!

**H. J. MAYER & SONS CO.**

6819-27 S. Ashland Ave. Chicago, Ill.

Canadian Office: Windsor, Ont.

## The Only Practical, Most Economical GRINDER KNIFE in Existence



The O. K. Knife—showing one blade detached—can be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of Grinders in existence.

**The O. K. Knives**

will hold their cutting edge twice as long as any other knife.

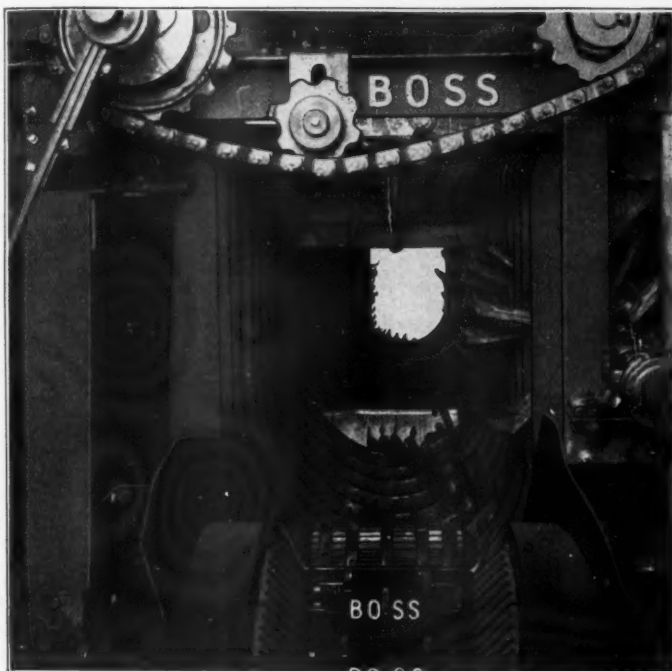
Send for Price List and Information

**The Specialty Manufacturers Sales Co.**

Chas. W. Dieckmann  
2021 Grace Street

Chicago

# Prepare for the Fall Kill--Buy Now!



## "BOSS" Jumbo U Two-Way Dehairer for Large Plants

This machine will improve the appearance of your finished products and reduce your cost of production.

Machine-cuts, tears, broken ribs and loose back fats are eliminated.

## "BOSS" Syphon Scalding Tub Circulating Device

(Patent applied for)

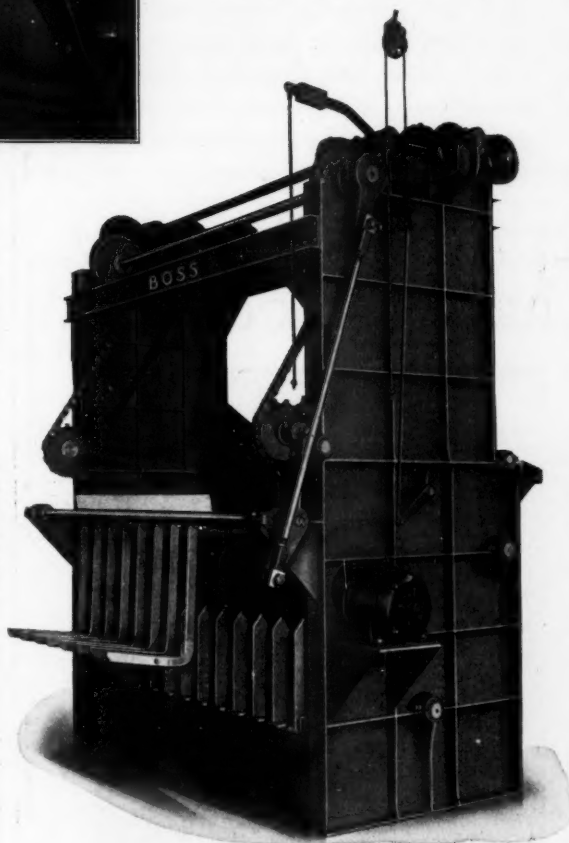
A new feature, distinctly novel and effective in providing a steady flow in the scalding tub, eliminating hot water pockets and assuring uniform scald. A decided time and labor saver.

A marked improvement in the dehairing is also noted.

## "BOSS" No. 120 Grate Dehairer

This machine was developed for plants requiring greater capacity than afforded by the one-shaft Grate Dehairer, yet not large enough for U Dehairers.

It is compact and ruggedly built, embodying the same cleaning principle as our "BOSS" Jumbo U Dehairers, being equipped with an upper and a lower set of belt scrapers.



*Advise us of your requirements. We build dehairers for all capacities.*

## The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St.,  
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,  
Sausage Making, Rendering

1972-2008 Central Ave.,  
Cincinnati, Ohio

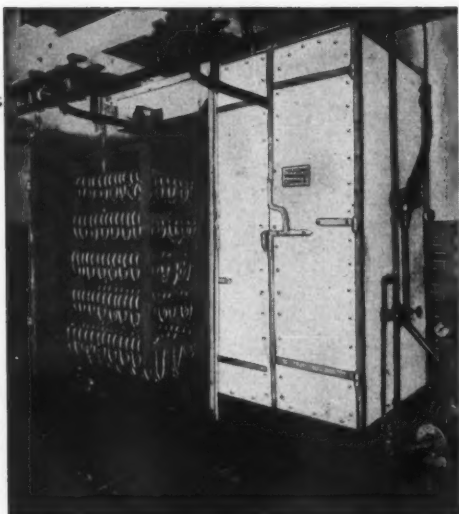
# BETTER PRODUCT *increases sales* LOWER COSTS *give greater profits*

Evenly cooked, better looking and uniformly colored products are a certainty with the Jourdan Process Cooker. The superior article it produces will increase demand for your product.

In addition to producing a faster selling product, this modern cooker saves money in lower labor costs, steam, color, reduced shrinkage and less rejected product. You can make no more profitable addition to your sausage department than the Jourdan Process Cooker.

It will pay you to learn more about this machine. Write today!

## JOURDAN PROCESS COOKER

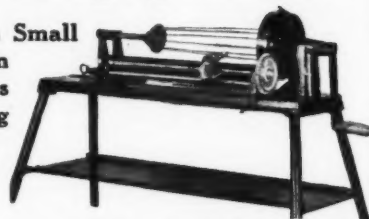


Fully Protected Under U. S. Letters Patents

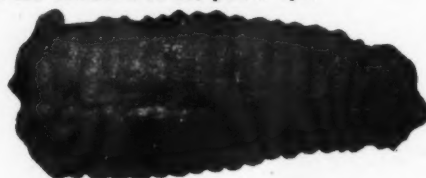
**Jourdan Process Cooker Company**  
814-32 West 20th St. Chicago, Ill.

## GRIFFITH'S Meat Stringing Machine

The Cost is Small  
—More than  
200 machines  
in use giving  
satisfaction.



The meat here shown is "PRAGUE STYLE CURED." The formula is shown in the Prague Booklet. Griffith's formulas are built on experience. You may safely follow them. Make your meat cuts of a suitable size to *preach economy*. Dress up your products to attract the attention of the public eye.



*Make Ham Roulettes*

**The GRIFFITH LABORATORIES**  
1415 West 37th Street Chicago, Illinois  
Canadian Factory and Office: 532 Eastern Ave., Toronto

## SEASLIC, INC.

*The Original Liquid Spice Makers*

Seaslic Garlic Juice is produced by the most skilled scientific handling under the most sanitary conditions, and is easy to use. It will improve the quality of your finished product. Seaslic Garlic Juice is the pure, concentrated juice of the fresh garlic pods.



Seaslic Garlic Juice enters the meats as a flavor. It destroys acidity, prevents off-flavors and adds zest to chopped meat and salad dressing; or any dressings used in delicate foods.

A dash of Seaslic Garlic Juice in your smoked sausages, a heavier dash in your corned beef and the amount required for theiringer and salami. Seaslic Garlic Juice is double strength. The flavor holds.

## SEASLIC, INC.

1415-25 W. 37th Street

Chicago, Ill.

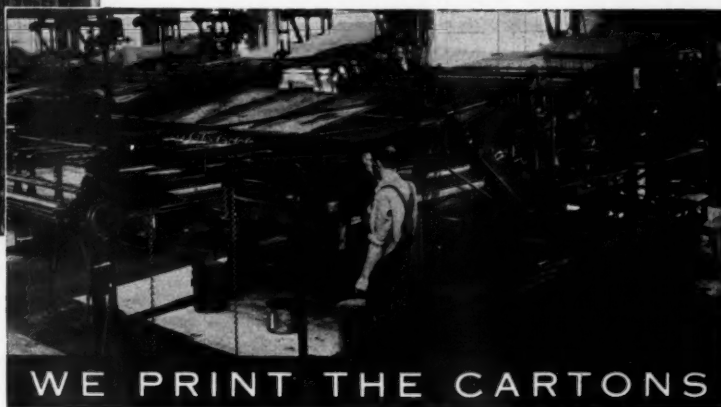


# A Complete Source of Supply in Folding Cartons

WE MAKE THE CARTON BOARD



**A**LL departments, all machines, all artists, all craftsmen in the Sutherland plants are geared to control quality in every step of manufacture from raw materials to finished cartons. We make our own board, have our own staff of expert designers and artists, mix our own inks, and print on our own modern high speed presses. Any problem involving folding cartons can be put in our hands with assurance that the solution will be a happy combination of practical construction, point-of-purchase appeal and economical production.



WE PRINT THE CARTONS

NEW YORK OFFICE, 51 E. 42nd Street

CHICAGO OFFICE, Chicago Motor Club Bldg.  
Room 1205

**SUTHERLAND PAPER CO.**  
KALAMAZOO, MICHIGAN



## REFRIGERATION

### "Where You Need It"

Unusual efficiency attained by putting cold air at top of cooler; no fans or blowers needed. Hot carcasses (100° F.) reduced to cutting temperature (34° at ham bone) in 14-16 hours! No freezing of forequarters. Eliminates wet ceilings, walls, floors; no bunker space or top decks. Maintains temperatures evenly, efficiently, at lowest cost. Write for complete details today!

SIELOFF BRINE SPRAY, Inc.

(Sieloff Packing Co.)  
ST. LOUIS, MO.

**SIELOFF  
BRINE SPRAY  
UNITS**

Meat delivered in Meyer Refrigerator Bodies is of dependable quality because it is delivered in perfect condition in the warmest weather. The temperatures are maintained constant and low enough for proper refrigeration of meat. The saving in spoilage and the satisfaction afforded the retailer who receives the product delivered in this way is worth the price of the body.



**MEYER BODY COMPANY, Inc.**

216 Elm St.

Buffalo, N. Y.

"Built up to a standard—not down to a price."

ASK FOR BULLETIN NO. 104

A Cold Storage  
Room covered  
with  
**CORINCO  
CORKBOARD**



## COMPARE These Superior Advantages of **CORINCO CORKBOARD and PIPE COVERING**

Moisture resistant—unexcelled as a non-conductor of heat.

Structurally strong—can be cut, sawed, or nailed like lumber.

Compact—takes a minimum of space.

Sanitary—odorless and germ proof.

Light weight—can be used in old construction without materially increasing floor loads.

Lower insurance rate—because slow burning.

Low in cost and of highest quality.

Longer life assured because no artificial binder is used.

Write for your free copy of this 40-page, profusely illustrated catalog.



**CORK INSULATION CO., Inc.**

FACTORY: WILMINGTON, DEL.

Manufacturers of Sheet Cork, Pipe Coverings and Granulated Cork



Subsidiary of  
**WESTERN PIPE &  
STEEL CO. OF  
CALIFORNIA**

2824-2900  
**VERMONT ST.  
BLUE ISLAND, ILL.  
PULMAN 2206**

CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS  
AND STEEL EQUIPMENT FOR THE PACKING PLANT



**MEAT BAGS**

**BURLAP**

**STOCKINETTE**

**COTTON**

**E.S. HALSTED & CO., Inc.**

**64 PEARL ST. NEW YORK CITY**

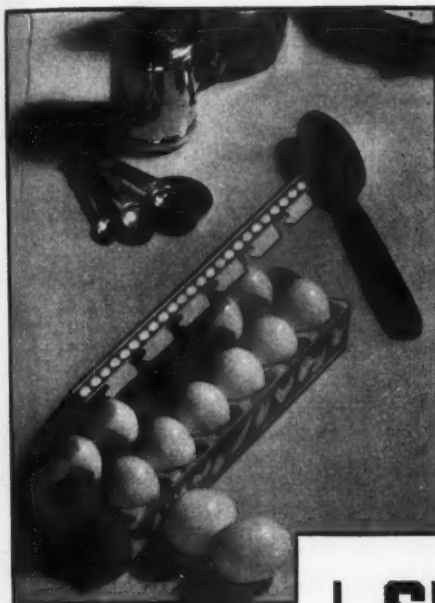
**Joseph Wahlman.**

**Dept. Mgr.**

(Formerly with Armour & Company)

**Makers of Quality Bags Since 1876**

## The EGG CARTON That "Talks" QUALITY



**T**HIS carton tells the housewife that the eggs it contains are **WORTH** being protected and displayed properly. It sells the idea of quality and makes it possible for you to make a legitimate profit.

Self Locking Cartons project the egg forward instead of hiding it; they offer cushioned protection.

Without question, they are the market's biggest value carton when considered from the standpoints of appearance, protection and sales appeal.

Samples gladly sent upon request.

### A FEW WELL-KNOWN USERS

Swift & Company  
Armour and Company  
Wilson & Co.  
Morris & Co.  
Cudahy Packing Co.  
National Tea Co.  
American Stores Co.  
Young's Market Co., Inc.  
Southern Grocery Stores, Inc.  
Economy Grocery Stores Corp.  
The Kroger Grocery & Baking Co.  
Washington Co-op. Egg & Poultry Assn.  
Beatrice Creamery Co.  
Golden State Milk Products Co.  
Borden's Farm Products Co.  
Bowman Dairy Co.  
Land-O-Lakes Creamery, Inc.

**SELF-LOCKING**  
**EGG CUSHION CARTONS**  
**SELF-LOCKING CARTON CO.**  
589 E. Illinois St. CHICAGO Phone Superior 3887

## WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

THERE IS NO  
SUBSTITUTE  
FOR GENUINE  
VEGETABLE  
PARCHMENT

To thoroughly protect the product and present it attractively to the consumer is the reason for the modern package. For meat products West Carrollton Genuine Vegetable Parchment does that job supremely well. Its positive sanitary protection and attractive appearance recommend it to modern packers who believe their products profit in dollars and cents sales return by use of the best.

**THE WEST CARROLLTON  
PARCHMENT COMPANY**  
**WEST CARROLLTON, OHIO**  
OUR 37th YEAR SERVING THE FOOD INDUSTRY



# Why pay freight on water?

## *Buy liquid soap in concentrated form*

### 6 Good Reasons *why you should use* ARMOUR'S LIQUID SOAP

- 1 Soap content specified. You know exactly what you're getting.
- 2 You buy direct from the manufacturer.
- 3 Concentrated form permits reducing to your own requirements. Economy!
- 4 500 branches provide facilities for prompt shipment and excellent service.
- 5 Rigid laboratory control of manufacture constantly maintained.
- 6 Made in 3 strengths—you can select the most logical for your particular use.

#### *for smaller consumers*

Where small amounts are required or it is impractical to reduce and handle concentrated liquid soap, our 15% soap is ideal—and you still have the advantages indicated above under 1—2—4—5—6.

Armour's Liquid Soap is available in concentrated form; it can be reduced with distilled water in your own plant to meet your exact needs. This plan offers true economy. In addition, many other advantages go with the purchase of Armour's Liquid Soap (see list at left).

Armour's Liquid Soap—both Amber and Green—is made from selected, refined cocoanut oil and is pleasantly scented. It contains *no free caustic* and is guaranteed to be absolutely pure.

Send today for details and our dispensers-at-cost offer.



# ARMOUR'S LIQUID SOAP

ARMOUR AND COMPANY • Industrial Soap Division • 1355 W. 31st ST., CHICAGO, ILL.

Vol. 8

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# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*  
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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 89. No. 2

JULY 8, 1933

Chicago and New York

## Helping the Meat Packer to Make His Greatest Saving

*Each pound of product that leaves the meat plant carries its proportional share of steam and power expense.*

*If this is not figured in the sales price it is a costly omission.*

To know this cost per pound of product requires accurate steam and power record keeping.

Steam and power cost more than they should in many meat packing plants.

Like other cost accounting, steam and power costs must be figured on the various processing operations and on each unit of product. Only in this way can the true cost of product be determined.

### Unit Costs Are Helpful

While steam and power costs and their proper distribution are necessary for accurate product cost accounting, they have a further value on which the packer can capitalize.

Unit costs are invaluable for comparative purposes. They enable the packer to determine where power department costs are high. Knowing where to look for losses he has a better chance of finding them.

### What Packer Must Know

Accurate steam and power accounting and record keeping aid the packer to reduce all production costs, and to keep them low.

Steam and power cost figuring

must be based primarily on the records of the boiler and engine room.

*What records are necessary?*

*How can they be obtained?*

*How many pounds of steam should be evaporated for each pound of coal burned?*

*What is the unit of steam cost?*

*What should it be?*

*How is it figured?*

*How can the quantities of steam used by the various departments be determined?*

*What is a fair cost for steam and power per head of livestock killed?*

The packer should know the answer to these and many other questions.

He should know not only what is being accomplished in his own power department, but he should know also what results are possible, and what other packers are doing to keep costs low.

Most packers are familiar with the help THE NATIONAL PROVISIONER has given to the meat packing industry with its Short Form Hog Test, Smoked Meat Test, Sausage Test, and with its Chart Service and its Daily Market Service, etc.—all with the object of enabling the packer to figure reliably on yields and costs.

### A New Service

After studying the packer's very apparent waste and loss in his use of steam and power, THE NATIONAL PROVISIONER believes there is another way in which it can be of even greater service.

To this end it has established THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE, designed to help the packer with his steam and power problems.

Are you interested in reducing your steam and power costs?

Do you want to know the latest developments in steam and power generating methods?

Would you like to increase the efficiency of your power plant and reducing its costs?

Do you want to know how to

### How Much Per Head?

How many packers figure steam and power in their product costs?

How many really know what it costs them per head killed?

THE NATIONAL PROVISIONER has been making some investigations.

One packer said: "A few cents." His figures worked out 31.2c. Another guessed 11c; his actual cost was 24.4c.

Here are the results from four plants:

Plant	Head killed.	Total steam and power cost.	Steam and power cost per head.
A	30,350	\$ 12,795.39	42.1
B	158,562	38,535.05	24.3
C	125,065	36,367.00	29.07
D	1,160,961	455,869.16	39.2

*Out of what they get for their product (figured per head) packers are paying from 25c to 40c for steam and power!*

That's why THE NATIONAL PROVISIONER has established its STEAM AND POWER SAVING SERVICE.

Packers need to know!

figure steam and power costs, and how your costs compare with other plants of the same size?

Do you want advice on possibilities for cost reductions in your power department?

Ask THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE!

This is not a consulting engineer's service.

Competent engineering experts in various parts of the country are advisers on this Service, but no attempt will be made to design power departments, to draw up

plans and specifications, or to pass on such plans and specifications after they have been drawn. That is the job of consulting engineers and of the packer's own technical staff.

The function of THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE will be to advise the packer, to help him on the road to the *biggest saving he can make anywhere in his business*—in his steam and power costs.

Packers interested in further information should address Editor, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

power plant engineer or plant superintendent has very little incentive to make any more than a feeble attempt to reduce the use or cost of the products he is held responsible for.

Too often "good enough" is the gauge by which these expensive basic products of the steam and power plant are measured.

At the same time, the meat products—of no greater value—are weighed, gauged, inspected, measured, and checked over and over again from the time the live animal is purchased until its products are finally packed and delivered to the ultimate consumer.

There are probably few idealists in the meat packing industry. The successful operator is no idle dreamer, neither is he a producer. He is a processor—a converter of raw inedible animal matter into a finished food, or other useful product, which often is shipped in a preserved, pre-cooked, pre-digested or other prepared condition ready for immediate use, without any greater knowledge on the part of the user than that required to use a can opener.

In addition to being a processor, the meat packer must be a distributor and a merchant. For, regardless of the quality of his product, he is not a builder of mouse-traps, and therefore the public will not make a beaten pathway to his obscure door. He must go out and fight for his share of the business, which has today become one of the most keenly competitive.

#### Average Costs Mean Little.

An average steam and power cost per animal processed in plants other than his own is probably about as indicative of the cost the packer should expect to operate under as the average distance from the post office would indicate the volume of orders he should receive.

Average power costs in this case mean nothing, as geographical location, proximity to fuel source, kind of fuel available, size and volume of the plant and character of the product are some of the factors greatly effecting them. As long as there is a wide diversity in these factors in each individual meat packing plant, just so long there will be a corresponding diversity in the cost of power and steam. As long as there is no average packing plant, there can be no average power cost.

#### Call the Doctor.

How shall the packer who does not have an engineering department or facilities for gathering data proceed in his efforts to reduce power costs?

If the figures are available he can make a comparison with a plant of similar size and capacity, where other

(Continued on page 21.)

## Why Meat Packer Needs a Doctor For His Power Plant

By S. B. HUNTER, Consulting Engineer, Chicago.

Engineers have known for a long time that very substantial savings could be made in the power departments of a large majority of meat packing plants.

Inefficiency and loss have resulted from a number of causes, principal among which has been a neglect to keep track of steam and power costs.

But when the packer's attention has been called to conditions existing in his boiler and engine rooms his reply has been that the meat plant is "different," and that methods of steam and power generation used in other industries do not apply in the packinghouse.

The engineer knows differently. He is aware that costs have been high because the meat plant power department has been "run," not managed.

Demand has been for plenty of steam for processing, and sufficient power for equipment operation. As long as these were available in sufficient amounts, the efficiency with which they were produced apparently was given little consideration.

#### A Gold Mine Overlooked.

But during the past several months there has been a noticeable change in the packer's attitude toward his power department. Engineers and power house equipment salesmen who call on packers report that never before has there been shown the interest in steam and power costs being evidenced at this time.

The packer apparently is waking to the fact that he has in his boiler and engine rooms a veritable gold mine

from which large profits can be taken with proper development.

The question frequently is raised as to the reason why the meat packer so consistently neglects his power plant—the very heart of his business—and why he is so prodigal in the use of power and steam. This is, no doubt, due to his efforts being so closely confined to the complex technique of production and the necessity of unremitting effort in order to market his product that he has no time to devote to the power plant.

In these days of keen competition, the packer and his manufacturing and sales staff must be on the alert constantly in order to keep quality up and cost down—sales volume up and sales cost down. This being the case, the power end of the business is often left to an operative who, even with the best-intentioned effort, is unable to accomplish much by way of economy, either through lack of information or inability to get necessary cooperation.

#### Energy Should Be Measured.

Very often no means are provided for determining the amount of steam or electricity used or required. With no recording equipment available, the

### What Does It Cost?

Do you want to know:

- 1.—The average cost of 1,000 lbs. of steam in the meat packing industry?
- 2.—The average cost for steam and power per head of livestock killed?
- 3.—Where steam costs are high, and why?
- 4.—How to figure steam costs?
- 5.—What records to keep?

Ask THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE!

# Packers Plan to Hold Meetings to Discuss Trade Control Agreement

Arrangements are being made to give packers and sausage-makers throughout the country full opportunity to express their views on a proposed marketing agreement by which packers, sausage-makers and wholesalers of meat would be permitted to cooperate constructively for the improvement of the entire livestock and meat industry under the provisions of the Agricultural Adjustment Act.

Wm. Whitfield Woods, president of the Institute of American Meat Packers and member of the conference committee representing the packing industry, announced this week that the local meetings will be arranged just as soon as the government indicates what it will sanction in the way of a marketing and trade practice agreement.

The government has notified the Institute that it will be some time, however, before action on a marketing agreement in the meat industry can be taken.

## Steps to be Taken

Subsequent steps were outlined by Mr. Woods as follows:

1. Further discussion with the government regarding a proposed marketing agreement will be held in about two weeks.

It is hoped that this continuance of discussion will disclose what proposals among those suggested probably will be acceptable to the government, subject to information developed at a public hearing held under the auspices of the government.

2. Before any public hearing on the subject is held the Institute plans to bring the various proposals before the entire industry by a series of meetings to be held from coast to coast, so that the views of all packers, including any non-members, may be ascertained.

Any modification necessitated by sentiment expressed at the local meetings can be made before an agreement is formally presented at a public hearing.

3. At the local meetings it is planned to arrange for the establishment of local committees as part of the administrative scheme necessary for carrying out the sort of marketing agreement which may be approved.

4. After the local meetings the proposals for a marketing agreement, with such modification as may be suggested by the sentiment expressed at the local meetings, will be officially presented to the government at a public hearing.

## Committee in Charge

Other developments this week have included a meeting of the Executive Committee of the Institute of American Meat Packers held in Chicago on Wednesday, July 5, to give further guidance to the conference committee in its dealings with the government.

[The tentative policy in the negotiations, it is stated, is being controlled by the twenty-six members of the Executive Committee of the Institute, which includes packers associated with companies of various types and sizes from the Atlantic to the Pacific. When the local meetings are held it is contemplated, as stated previously, that arrangements will be made for the establishment of local committees in the various areas.]

As soon as information is available as to what the government is likely to sanction, Mr. Woods states, definite recommendations will be put before all packers and later discussed with them in regional meetings.

# Calls Corn-Hog Producers to Plan Processing Tax on Hogs

(Statement by U. S. Department of Agriculture.)

Possibility that a national conference of corn and hog producers may be held in the Corn Belt by mid-July was suggested by Secretary of Agriculture Henry A. Wallace on his return to Washington after a 10-day trip through the Middle West. Statements by producers, press comment, and the attitude of the general public indicate an

intense interest in the possibility of early application of the Agricultural Adjustment Act with respect to corn and hogs, Secretary Wallace said.

A national conference at which producer representatives could be heard on various suggested plans for adjusting corn and hog production—such as corn land leasing, hog allotments and bonuses for light hogs to reduce tonnage this year—would expedite the development of a practicable corn-hog program under the Agricultural Adjustment Administration, says the statement.

## Iowa Producers Act.

Secretary Wallace reports that Iowa already has set up a corn-hog producers' organization to help develop a national adjustment program. The initial steps were taken at Des Moines on June 16 at a meeting attended by two producer representatives from each of the state-wide general farm organizations and commodity organizations. In addition, 25 leading farmers, without definite organization affiliations, were present. A small committee was selected to represent corn-hog growers of Iowa in future negotiations at conferences and hearings on the corn-hog situation.

Some sentiment for setting up similar producer committees in the other corn-hog states as a preliminary to the probable development of a general conference in the Middle West, has been reported to administration officials. It is suggested that representation by states at such a regional conference be based



FIGURING CORN-HOG RATIO.

Henry A. Wallace (right), Secretary of Agriculture and dictator of the agricultural and food processing industries under the Agricultural Adjustment Act, sizes up the corn crop on his own farm near Des Moines, Iowa.

He is planning a meeting of corn and hog producers this month to make a plan for corn acreage reduction, to be paid for by a processing tax on hogs, which meat packers will pay. (Acme photo.)



on the rank of the several states in production of corn and hogs.

#### How It Was Done With Wheat.

The Agricultural Adjustment Administration points to the development of the wheat adjustment program, now in effect, as an instance in which concerted action by producer representatives speeded up the application of the act. Shortly after the passage of the new law representatives of the wheat growers went to Washington with unified support for a definite wheat adjustment plan.

The program, finally formulated by the Agricultural Adjustment Administration after regular conferences and hearings for interested parties, closely follows the outline of the original plan submitted by grower representatives. Each grower who agrees, if required to reduce his wheat acreage for 1934 and 1935 by not more than 20 per cent of his average acreage during the past three years, will receive benefit payments from a fund to be accumulated after July 9 by a processing tax of 30 cents per bushel on wheat.

Secretary Wallace, who visited two principal wheat producing states, Minnesota and Kansas, on his trip was im-

pressed by wide-spread interest in the wheat adjustment contracts which will be offered to wheat farmers on or about July 15.

"Many of the wheat farmers now are asking how much benefit they will receive for acreage adjustment, how soon payments will be made, and what producers have to do to qualify for payments," the Secretary said. "Their attention is fixed on the rules of the game, with this year's immediate payments uppermost in mind. This is natural, but there also are the long-time aspects of the program; permanent adjustment of production to marketing demand so that there be lasting health for the agricultural industry."

In general, farmers in the Middle Western states are showing increased interest in the several relationships of prices, agricultural production and available markets, including foreign markets, the Secretary reported. The Middle West is directly concerned with the application of the Agricultural Adjustment Act to wheat, dairying, corn and hogs, but he says the indirect benefits of improvement in the production situation of other commodities, such as cotton, is generally recognized.

## Coordinate Two Control Acts to Prevent Conflict and Evasion

(Statement by U. S. Department of Agriculture.)

Administration of the Agricultural Adjustment Act will be interlocked with that of the Industrial Recovery Act, so that industries and trade groups will not have to deal separately with each administration.

Trade agreements reached under the agricultural law will include provisions relating to hours of labor, rates of pay, and other conditions of employment should the Industrial Recovery Administration so require.

Primarily, however, an industry or trade engaged principally in handling any food or foodstuff will come under the agricultural act. Textiles, on the other hand, will come under the recovery act.

#### Will Be No Overlapping.

This was announced jointly by George N. Peek, Administrator of the Agricultural Adjustment Act, and Gen. Hugh S. Johnson, Administrator of the National Industrial Recovery Act. Simultaneously the two administrators presented an executive order on the subject signed by President Roosevelt. The order followed conferences between George N. Peek, Administrator, Charles J. Brand, Coadministrator of the Agricultural Adjustment Act, Jerome N. Frank, general counsel of the Agricultural Adjustment Administration, and Gen. Hugh S. Johnson, Administrator, and Donald Richberg, counsel, of the National Recovery Administration.

Many questions as to the possible overlapping of functions between the agricultural and industrial administrations have come up, Mr. Peek explained. Some industries handle agricultural products and also other products. They have not always been clear as to whether they should propose trade agreements under the agricultural law or codes of fair competition under the industrial law.

Moreover, the agricultural law specifically permits price agreements. On the other hand, the industrial law, which exists mainly to put men to work, makes stipulations as to labor conditions that have no counterpart in the agricultural measure. These differences, Mr. Peek explained, suggest possibilities of confusion which the President's order eliminates.

*It will now be necessary for industry and trade groups to satisfy both administrations, not by filing trade agreements or codes separately with each administration, but by adopting trade and labor conditions that will meet requirements of the two agencies working in collaboration.*

Replying to questions at the conference the two administrators laid down the following principles:

#### Do's and Don'ts Are Listed.

- (1) No industry may take refuge under the agricultural law in order to escape the necessity for establishing good employment conditions;
- (2) No industry or trade group may,

under the Farm Act, fix prices that involve extortion;

(3) Rules affecting labor conditions may cover all economic groups except farmers and farm labor;

(4) In any agreement or code of competition reached under one law there must be nothing contrary to the provisions of the other.

Under the President's executive order, Mr. Peek said, the two administrations hope to avoid confusion, to determine just what should be done, to decide just how it should be done, and to indicate who should do it. So that this may be facilitated each administration will have liaison officers contacting with the other administration and will treat the two laws as a unity.

Mr. Peek referred to the milk industry as an example. A proposed milk agreement for the Chicago area was the first case submitted to the Agricultural Adjustment Administration under the trade agreement section of the agricultural law. Hearings, formal and informal, led to a tentative agreement. Then the Industrial Recovery Act was signed.

#### Must Include Labor Clauses.

It now becomes necessary, Mr. Peek said, to include in the agreement certain stipulations as to hours of labor and rates of pay in milk distribution and milk-products manufacturing. It may be advisable to substitute a code which will embody both trade agreement features and employment features. The Agricultural and the Industrial Administration will cooperate in drawing up the plan and will submit

(Continued on page 42.)

#### TRYING TO JUMP THE GUN?

Control over retail food prices, and threat of the use of the anti-trust laws against those raising prices unduly high, were indicated in a telegram sent under date of July 1 by the Secretary of Agriculture to the Iowa Bakers Association. The association planned an increase of 3c in the price of a pound loaf of bread, and the Secretary pointed out that the increase in wheat prices plus the processing tax would warrant an increase of only 1.3 cents per pound. The text of the secretary's telegram follows:

J. A. Powers, Vice President,  
Iowa Bakers' Association,  
Des Moines, Iowa.

The press today reports that your association is announcing a price advance on bread from five to eight cents a pound loaf, effective July 6. May I call your attention to the fact that the anti-trust laws are still in effect and any concerted advance in price by members of your association is subject to prosecution under such laws?

In addition, the Department is prepared to use powers conferred on it by the Agricultural Adjustment Act and by the President under the National Industrial Recovery Act to prevent unreasonable advances in retail prices.

The recent advance of wheat prices plus the processing tax, when it is levied July 9, would increase your costs approximately one and one-third cents a pound loaf. Under these conditions, what is the justification for your proposed advance of three cents?

HENRY A. WALLACE.

Similar action was planned by Illinois bakers and they received the same warning from Secretary Wallace.



## Sausage Makers to Get Together in Nationwide Organization

A national organization for manufacturers of sausage is being formed by the Institute of American Meat Packers, following approval by its executive committee of a recommendation made last week by the Institute's Committee on Sausage.

The sausage group will form a new division of the Institute.

The purpose is to organize the sausage industry effectively to meet the requirements of the Agricultural Adjustment Act and to take any other appropriate steps which may lead to the improvement of the sausage business.

### Included in Government Contact

Any marketing agreement negotiated by the packing and wholesale divisions of the meat industry will be available to sausage makers also, and a proposed marketing agreement will be taken up with them at local meetings.

The Committee on Sausage, of which W. H. Gausselin, president of the Mutual Sausage Company, Chicago, is chairman, recommended that "the Institute be requested to form a Sausage Division in which manufacturers of sausage may hold membership, and in which regular members of the Institute who handle sausage automatically hold membership."

In accordance with the action of the Executive Committee invitations are being extended to sausagemakers throughout the United States to join the Sausage Division. The invitation will be extended to all reputable units regardless of size. Companies manufacturing sausage which already hold membership in the Institute will automatically become members of the Sausage Division.

### Local Sausage Committees.

Since it is believed that the organization of local groups will be necessary to deal with the problems of different communities, the formation of local committees as part of the administrative scheme of the Sausage Division will be encouraged.

The cost of membership in the Sausage Division will be nominal. The cost to sausagemakers having a small volume of business will be relatively less than for those doing a large volume of business.

Any sausagemaker wishing to apply for membership in the Sausage Division may send his application immediately to the Institute, at 59 East Van Buren Street, Chicago. Companies which slaughter livestock or cure hams and bacon, in addition to making sausage, should apply for regular membership in the Institute. The Sausage Division will deal only with matters pertaining to sausage.

A large number of well-known manu-

facturers of sausage already hold membership in the Institute and will become members of the Sausage Division.

### STOCK YARDS ORGANIZE.

Following the example of other industries coming under government regulatory acts the American Stock Yards Association has been formed as a national trade association by those public stock yards which come under the terms of the packers and stock yards act of 1921.

The Secretary of Agriculture has been notified of the organization of this association, and has been asked to give it representation at all conferences on matters arising under the Agricultural Adjustment Act.

The new association includes public stock yards handling more than 90 per cent of the hogs marketed at public stock yards in the United States in 1932, and a greater percentage of the cattle and sheep.

The former organization bearing the same name included only the smaller yards in the East and South. The reorganization made it national in scope, and its present membership includes the markets formerly in the organization as well as the large markets, such as Chicago, Denver, East St. Louis, Ft. Worth, Kansas City, Los Angeles, Oklahoma City, South Omaha, Portland, South St. Joseph, Sioux City, South St. Paul, South San Francisco, Spokane, Wichita, and other markets in all sections handling smaller volumes.

Officers and directors of the new association are:

President, G. R. Collett, president, Kansas City Stock Yards Co., and St. Louis National Stock Yards Co.

Vice president, W. H. Schellberg, president, Union Stock Yards Company, Omaha, Neb.

Secretary-treasurer, F. B. Edmonds, vice president, Cincinnati Union Stock Yards Company.

Directors: O. T. Henkel, vice president, Union Stock Yards & Transit Co., Chicago; A. Z. Baker, president, Cleveland Union Stock Yards Co.; J. A. Shoemaker, president, Denver Union Stock Yards Co.; Chas. S. Rauh, president, Belt Railroad & Stock Yards Co., Indianapolis, Ind.; R. C. Bonham, president, Jersey City Stock Yards Co., Jersey City, N. J.; J. A. McNaughton, vice president, Los Angeles Union Stock Yards Co., Los Angeles, Calif.; Foster Embury, Louisville, Ky., president, Union Stock Yards, Dayton, O.; Evansville Union Stock Yards Co., Evansville, Ind.; Lafayette Union Stock Yards Co., Lafayette, Ind.; and Peoria Union Stock Yards Co., Peoria, Ill.; G. A. Pierson,

### Packers Are Waiting

Details of the proposed trade agreement being developed by the Institute of American Meat Packers on behalf of the meat packing industry for improving the prices of livestock under the Agricultural Adjustment Act are being eagerly awaited by packers everywhere.

It is obvious, however, that detailed information cannot be issued until information is available as to what the government is likely to sanction. Such information may not be available from the government until the latter part of this month or the early part of August.

This is because the government is awaiting the appointment of a committee of livestock producers, who have a part in the working out of industry plans under the law.

Conferences with officials of the Agricultural Adjustment Administration are being handled by a committee of four, which is working under the policy direction of the Executive Committee of the Institute of American Meat Packers, which includes representatives of packing companies of various types and sizes from the Atlantic to the Pacific.

The Conference Committee, consisting of John W. Rath, of Waterloo, Iowa, chairman of the board of the Institute of American Meat Packers; Wm. Whitfield Woods, of Chicago, president of the Institute; and Thomas E. Wilson, of Chicago, and George A. Schmidt, of New York, both directors of the Institute, is thoroughly representative, and can be counted upon to act in the interests of the entire industry.

Before a marketing agreement is officially presented to the government at a public hearing full opportunity will be given to all packers to express their views on the proposals to be made to the government, and local meetings will be arranged throughout the country for that purpose, making it possible for every packer to voice his views at a minimum of travel expense.

president, Portland Union Stock Yards Co., Portland, Ore.; Kenneth C. Ikeler, general manager, Union Stock Yards, Ogden, Utah; T. E. Good, president, St. Paul Union Stock Yards Co., St. Paul, Minn.; W. H. Byrnes, president, South San Francisco Union Stock Yards Co., San Francisco, Calif.; F. M. Rothrock, president, Old Union Stock Yards Co., Spokane, Wash.

#### KROGER EARNINGS LARGER.

Earnings of the Kroger Grocery & Baking Co. during the first six months of 1933 totaled \$2,294,794.27, compared with \$1,365,045.10 in the first half of 1932, an increase of \$929,749.17. The average retail food index of the U. S. Bureau of Labor Statistics in the first half of 1933 was 92.1, and in the 1932 period it was 104.9, the report shows. This was a decrease of 12.2 per cent. Sales of the company during the first half of 1933, at \$91,997,867.55, showed a decrease of only 10.7 per cent from those of the 1932 period. The average number of stores in operation during the 1933 period was 4,673, and in the 1932 period 4,855.

Current assets of the company on June 17, 1933, are listed at \$29,908,009.81, as against \$27,873,174.54 a year ago. Current liabilities are \$300,000 less than a year ago and the ratio of current assets to current liabilities is 4.66 to 1 compared with 4.15 to 1 a year earlier. Net working capital of the company in the most recent period is \$23,486,666.07, compared with \$21,157,715.27 a year ago.

Albert S. Morrill, president, said that on June 17, 1933, the company had no bank loans. Looking ahead, he said: "What the immediate future holds for industry as a whole is still uncertain, as all of us appreciate, due to introgression of the government into the administrative direction of industry, and additional tax burdens. So far as operations which are within our control are concerned we feel quite sanguine."

#### FINANCIAL NOTES.

Swift International has declared the regular semi-annual dividend of \$1.00 per share, payable August 15 to stock of record July 15. This is the 33rd regular dividend to be declared by the company.

Wesson Oil & Snowdrift Co. reports a net profit of \$532,821 for the nine months ended May 31, after taxes, depreciation, interest and other charges. This compares with a net profit for the nine months ended May 31 a year ago of \$1,172,941. Current assets as of May 31, including cash and government securities, amounted to \$23,199,475 and current liabilities were \$2,252,987.

Directors of National Tea Co. have declared the regular quarterly dividend on preferred stock of 13½c, payable August 1 to stock of record July 14.

#### DO YOU WASTE LIGHT OR POWER?

How much power or light is being wasted in your pork departments? Have you read "PORK PACKING," The National Provisioner's latest book?

#### ENGLISH FIRM IN LARGER PLANT.

John A. Hunter & Co., Ltd., one of the larger of the British meat packing companies, recently moved into its new plant at Broad Green, Liverpool, constructed at a cost of about \$350,000 and occupying two-thirds of the site of 8 acres on which it is located.

The company was organized in 1881 by John Airey Hunter and Charles Butterwith, its original plant at Bootle, Liverpool, occupying some 3,000 square yards. This was increased in 1913 by the acquisition of factory and office accommodations extending some 5,600 square yards additional. In recent years this plant has been inadequate to the requirements and the new plant was built to better handle the growing volume of business. The property is situated in the outskirts of Liverpool in the Garden City known as Broad Green.

The company specializes on hams and cooked meats, its products being distributed in 31 counties in England and Wales by means of 40 trucks. The company employs 600 workers.

#### ARGENTINE MEAT EXPORTS.

June exports of meat from the Argentine consisted of 156,000 carcasses of frozen beef, 2,204,000 of chilled beef and 1,597,000 carcasses of mutton.

#### PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, July 5, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on June 29, 1933:

	Sales, Week ended, July 5.	High, July 5.	Low, July 5.	Close, June 29.
Amal. Leather.	36	7 1/2	7	7
Do. Pfd.	100	30	30	30
Amer. H. & L.	3,600	14 1/2	13 1/2	14
Do. Pfd.	800	48 1/2	46	46
Amer. Stores.	1,500	47 1/2	47	47
Armour A.	145,405	6 1/2	5 1/2	6
Do. B.	60,710	3 1/2	3 1/2	3 1/2
Do. Ill. Pfd.	42,300	68 1/2	66	67 1/2
Do. Del. Pfd.	2,300	81 1/2	80 1/2	81
Beechnut Pack	1,900	69 1/2	68 1/2	68 1/2
Bonack, H. C.	50	25	25	25
Do. Pfd.	.....	.....	.....	90
Brennan Pack.	.....	.....	.....	19
Do. Pfd.	.....	.....	.....	50
Chick C. Oil.	18,100	27 1/2	27 1/2	19 1/2
Childs Co.	14,300	10 1/2	9 1/2	9 1/2
Cudahy Pack.	4,700	54 1/2	51	52 1/2
First Nat. Strs	6,400	68 1/2	68 1/2	67
Gen. Foods	35,000	38 1/2	37 1/2	38
Gobel Co.	111,100	13 1/2	11 1/2	12
Gr. A. & F. 1st Pfd	200	121	120 1/2	121
Do. New	600	172	170	171
Hormel, G. A.	50	20	20	19 1/2
Hygrade Food.	16,500	7	6 1/2	6 1/2
Kroger G. & B.	36,200	34	33 1/2	34
Libby McNeill.	3,450	6 1/2	6 1/2	6 1/2
McMurr Stores	.....	.....	.....	5 1/2
Mayer, Oscar.	.....	.....	.....	6 1/2
Mickelberry Co.	6,650	6 1/2	6 1/2	6 1/2
M. & H. Pfd.	.....	.....	.....	20 1/2
Morrell & Co.	10,400	56	53 1/2	53 1/2
Nat. Fd. Pfd. A.	.....	.....	.....	1 1/2
Do. B.	.....	.....	.....	1 1/2
Nat. Leather.	5,500	2 1/2	2 1/2	2 1/2
Nat. Tea	45,100	23 1/2	22 1/2	22 1/2
Proc. & Gamb.	18,000	45	43 1/2	43 1/2
Do. Fr. Pfd.	250	101 1/2	101 1/2	101 1/2
Rath Pack.	200	25	25	25
Safeway Strs.	16,600	56	55 1/2	55 1/2
Do. G. Pfd.	340	90	90	90 1/2
Do. 7% Pfd.	220	101	100	101
Stahl Meyer	1,100	10 1/2	10 1/2	10 1/2
Swift & Co.	49,150	21 1/2	20 1/2	20 1/2
Do. Intl.	16,900	29 1/2	28 1/2	29
Trunz Pork	200	14	14	14
U. S. Cold Stor.	.....	.....	.....	33 1/2
U. S. Leather.	11,000	14 1/2	12 1/2	12 1/2
Do. A.	5,000	21 1/2	20 1/2	20 1/2
Do. Pr. Pfd.	100	73	73	73
Wesson Oil	20,200	27 1/2	25 1/2	25 1/2
Do. Pfd.	1,200	57	57	57
Wilson & Co.	10,900	9 1/2	8 1/2	8 1/2
Do.	11,200	18 1/2	17 1/2	18 1/2
Do. Pfd.	2,800	61 1/2	60	61 1/2

#### PACKER NEED NOT BOND BUYER.

Packers will not be required to furnish bond for their livestock buyers under the packers and stockyards act, in view of a recent decision in favor of Roberts & Oake in the U. S. circuit court of appeals. The court held that a corporation which is engaged in the business of manufacturing, packing and selling pork products, and which buys livestock at a stockyard exclusively for the purpose of slaughter, is not a "dealer" within the meaning of the packers and stockyards act.

An order of the Secretary of Agriculture directing Roberts & Oake to furnish a bond, under a provision of the act authorizing the Secretary to require "dealers" to execute bonds, is declared void. The corporation is a packer within the meaning of section 201a of the act, which defines a packer as one "engaged in the business of buying livestock in commerce for purposes of slaughter," and is not a dealer under section 301, which defines the term dealer to include "any person, not a market agency, engaged in the business of buying or selling in commerce livestock at a stockyard either on his own account or as the employee or agent of the vendor or purchaser."

The order cannot be sustained, the court held, on the theory that the corporation is a dealer as well as a packer, since the statute differentiates between packers and dealers, and separate rules and regulations have been provided to govern their conduct.

#### EDWARD F. SWIFT ESTATE.

Inventory appraisal of the estate of the late Edward F. Swift, who at the time of his death on May 28, 1932, was chairman of the board of Swift & Company and president of Swift International, placed its valuation this week at \$8,363,650. The two largest items in the estate are blocks of stock of Swift & Company and Swift International. Shares of Libby-McNeill & Libby, considerable bank stock, stocks of other corporations and real estate constitute the balance of its holdings.

Under the will Mr. Swift gave \$1,500,000 to charity. After specific bequests of \$125,000 the remainder of the charity funds is left in the widow's hands, with direction to use one-third to erect and endow a hospital on the North Side of Chicago; another one-third to erect and endow a hospital on the South Side near the stockyards, and the other one-third for general distribution.

Half of the balance of the estate remaining after the charitable bequests is left to Mrs. Swift and the other half in trust for the three children, T. Philip and Edward F. Swift and Mrs. Huntington Henry.

## EDITORIAL

### *Retailers Propose a Meat Program*

Leaders in the retail meat industry are making an earnest effort to raise the standards of that industry. They believe that the provisions of the Agricultural Adjustment Act and the Industrial Recovery Act make this possible. Their hope is not only that the industry may operate on an ethical basis, but that adoption of standards may bring about better returns to retailers, lower costs to consumers and give to the livestock producer a larger proportion of the consumer dollar.

The first step recommended in securing these results is prohibition of the use of advertised brands as loss leaders. This practice, which has become all too prevalent in the industry, is one that is troublesome to the retailer and embarrassing to the packer producing the branded product. The latter is usually charged, either openly or by inference, with having sold product to the user of loss leaders at a lower price than that made to other buyers in the same community. In conjunction with the recommendation regarding this misuse of branded products, the retailers recommend that unscrupulous advertising and misrepresentation in sale of meats be eliminated.

A second step is the licensing of those who retail meat, thereby insuring their qualification and limiting the number of retailers to those necessary to accommodate the neighborhood in which they operate, according to population or zone. This is an important recommendation, as perhaps no one thing contributes more to the overhead cost of retailing than the large number of stores now operating, many of which are doing a volume of business too small to yield an adequate return.

A third step is in the keeping of the meat business in the food industry by prohibiting unrelated businesses from handling meat and meat products. Meat selling has developed along more or less hit-or-miss lines. It has wandered from the market where only meat is sold into the nickel and dime store, into the drug store and into other more unseemly places. It is believed to be time that it be brought back into the ranks of food distribution and kept there.

Placing the retail meat industry on a cash basis, urging that necessary steps be taken to assist the different states in promoting uniform inspection laws, stabilization of wholesale prices to retailers, prohibition of shipment of meats interstate to be sold at "dump" prices, and the working out of an arrangement whereby packers and wholesale meat

dealers would confine their sales to licensed retail dealers are other important suggestions.

A further recommendation is made relating to the urgent need for the promotion of a national meat program. The purpose of such a program would be to increase the desire of the consuming public for meats and meat food products, and to overcome their natural resistance to any advance in price necessary to carry back to the producer an adequate return for his product.

This latter recommendation and that relating to uniform meat inspection in both state and federally-inspected plants are directed by the retailers to the attention of the U. S. Department of Agriculture. Doubtless it was felt that the new Agricultural Adjustment Administration could bring about these desired ends. However, it would seem that not only the production of meat under standardized conditions but also the promotion of meat consumption should be functions of the livestock and meat industry, with the aid and advice of the new administration. Uniform inspection for all plants would do away with many unsatisfactory conditions in meat production and distribution, and would make possible more effective administration of other phases of the Agricultural Adjustment Act as it relates to meat animals and meat.

Promotion of meat consumption must necessarily be the job of the entire meat industry, through the cooperation of all of its branches. The retailer is just as much concerned with increased meat consumption as is the livestock producer or the meat packer. It becomes more and more apparent that this is a job that must be done on a large scale. It is the only way meat can retain its present position or gain the more important one so necessary if meat animal production continues on anything like the scale developed in the post-war years.

This whole program for placing the retail meat industry on a higher and more profitable basis for all concerned was developed by the board of directors of and approved by the National Association of Retail Meat Dealers at its recent convention in Chicago. It is a program deserving the consideration not only of the meat packing industry but of the livestock industry as well, because of its aim to improve practices, broaden distribution and yield better returns to all branches of the meat industry.

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# Practical Points for the Trade

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## Fancy Meat Loaf Ideas

A fancy meat loaf made to simulate layer cake in loaf form makes an attractive and delicious summer meat. An Eastern packer asks how this product is made. He says:

Editor The National Provisioner:

Can you tell us how to make a meat loaf that looks like a loaf layer cake when it is cut. The center layer is dark while the other two layers are light in color. We would like to know the meat and seasoning formula and how it is handled.

Layer cake loaf, like many of these fancy meat specialties, should be made up as needed and not held for any considerable length of time before it is sold.

The meat formula is as follows:

- 50 lbs. veal or good beef free of sinews,
- 50 lbs. regular pork trimmings,
- 10 loaves stale bread.

All meat should be fresh.

To this add the following seasoning:

- 2½ lbs. salt
- 9 oz. sugar
- 7 oz. white pepper
- 2 oz. mace
- 2 oz. ginger
- 3 oz. coriander
- 3 oz. celery
- 2 lbs. onions

The curing agent consists of ½-oz. of nitrite dissolved in a quart of water.

Chop the veal and onions and add the bread with crusts removed. Do not soak the bread, but throw it in the silent cutter in small pieces. Add the 50 lbs. regular pork trimmings and the seasoning and nitrite. Three to four pounds of soya bean flour or dried milk may be used if desired. Soya bean flour gives excellent results, but care should be used to select a brand which has been properly processed.

Make a medium stiff dough, chopped as smooth as possible, but do not allow the temperature of the dough in the chopper to rise above 165 degs. F.

To Make Layer Cake Loaf.

A number of different kinds of loaves can be made from this mixture. For the layer cake loaf, about which this inquirer asks, handle as follows: Take about one-third of the mixture and add a small amount of beef blood and mix thoroughly. As this loaf is cooked in a mold, the mold should be lined with parchment paper; then fill one-third full with the mixture, to which no beef blood has been added, and which is quite white in color. Smooth this off, then make the next third of the mixture, to which the blood has been added,

and finally the last third of the white mixture. Then fold the paper over the top and press the lid down.

Take to the cooler and leave over night to allow the meat to cure. The next day allow the meat to stand in the mold for an hour or two in natural temperatures. Cook from 3 to 3½ hours, depending on the size. Then remove from the cook vat, chill and place in the cooler over night.

This quick cure makes a nice white tasty meat loaf. If desired, the loaves may be dipped in meat loaf glaze, which adds to their attractiveness. This glaze is made by dissolving 2½ lbs. of gelatine and 2 lbs. of sugar in 14 lbs. of boiling water. Allow to partly cool before using. Be sure to have the loaves very cold before they are dipped, then take them back into the cooler immediately and leave until the glaze sets.

### Pickle-Pimiento Loaf.

A variation may be made with this formula as follows:

For a pickle loaf, add to 100 lbs. of the white meat mixture a can or two of chopped pimientos with the juice drained off. Take two gallons of chopped sweet mixed pickles about ¼ in. in size. Place them in a strong cloth and squeeze all the juice out. This will help to prevent them from

falling out of the loaf when it is sliced. Then mix the pimientos and and pickles with the meat before packing in the mold.

It should be remembered that this is a quick cure mixture, and it is important that the meat be left in the cooler overnight before the loaf is cooked. Cook and handle as suggested for the layer cake loaf.

If desired, the name of the loaf may be stencilled on it; for instance, "pickle loaf." When the cooked and chilled loaves are removed from the molds, place the stencil on the smooth surface of the loaf, have a small quantity of bright paprika in a tiny cheesecloth about the size of a guinea egg, hold the stencil down with one hand and lightly dust these letters with the paprika in the bag. Care should be used not to put any surplus paprika on the loaf, as it will come off if the loaf is dipped in glaze and will tend to discolor the glaze.

This loaf makes an attractive package and is reported to have proved a big seller wherever it is introduced.

## Trouble in Ham Curing

A packer who complains of poor color in his hams and thick pickle says:

Editor The National Provisioner:

Our hams do not have a good color and our pickle is thick. I am attaching to this request full information on our method of handling which I wish you would check and let me know what the trouble is. Any help you can give will be much appreciated as our trouble is serious.

This packer's pickle and his method of handling the product appear to be all right, but he evidently has a bacterial infection in his tierces which is interfering with the nitrite development and color fixation properties in the curing materials. It is this agency which causes the sirupy or ropy pickle of which he complains as well as the discoloration of the hams.

What is needed is a thorough house-cleaning. Steam out the tierces and then put them out in the sun to dry. This should overcome the trouble. Also clean out the tierces and dry them in the sun after each batch of meat is cured and before a new lot is put down.

### GETTING GRAIN IN LARD.

A fine grain in lard is desirable. How can the packer get it? "PORK PACKING," tells how. Write to The National Provisioner for information about this latest test book for the pork packer.

## Bacon for Slicing

Many packers who make sliced bacon are not having satisfactory results. They handle the bacon for slicing as if it were to be sold as slab bacon. *This cannot be done.*

If the bacon is not carefully handled, cured and smoked the product is likely to mould when it is sliced and packaged, especially if it is held in the retail market for some days.

Sometimes the packer thinks this is the fault of the wrapping or container. This is not the case. *The trouble is in the method of handling.*

Instructions for preparing bacon for slicing have been prepared by THE NATIONAL PROVISIONER. Subscribers can secure copy by sending 10c in stamps with request on the attached coupon.

The National Provisioner,  
407 So. Dearborn St., Chicago, Ill.

Please send me instructions on "Bacon for Slicing."

Name.....

Street.....

City.....

Enclosed find 10c in stamps.



## Trouble With Tankage

A renderer having trouble with mouldy tankage writes regarding his method of handling as follows:

Editor The National Provisioner:

I have been a constant reader of your magazine for about six years, and at present have a problem that I cannot master.

I have installed a tankage dryer and the tankage always gets mouldy, although I think we take out enough of the moisture. We charge this dryer with carcasses of dead stock. The meat is pressed and the large bones that will not work through the press are then broken up and added to the charge. Then the grease is taken off the pressing slush and added to the charge.

Is it the bones that make it mould or is it the slush and the bones?

It is not clear just what this inquirer has in mind when he says that he charges the dryer with carcasses of dead stock. Possibly he refers to his cook tank. It is assumed that the carcasses are cut up into pieces before they go into the tank. It helps if the bones, especially the larger ones, are crushed.

It is probable that the material is not thoroughly cooked, as in complete cooking the bone should be fairly well disintegrated, so that it would not be necessary to add bone to the next charge. The tanks are cooked approximately 8 hours at 40 to 45 lbs. pressure.

After cooking and drawing off the grease the tankage should be dumped into a slush vat and all floaters, which are nothing more than uncooked material, should be skimmed off and cooked with the next batch. The steam is turned into the jacket of the slush vat for about 10 or 15 minutes and the tankage agitated to loosen any grease and floaters it contains. These should then be skimmed off and go back into the next batch. Keep the material at 180 degs. during this time.

Then draw off the tank water, draining just as much water off as possible. Then press the tankage. The moisture content after pressing should run about 45 to 50 per cent. The pressed tankage is then put in dryers and the balance of the moisture removed by heat.

If this inquirer's tankage is handled in this way it should not mold, unless it is being stored in a moist or mold-infested place.

If there is trouble with mold in the plant, it should be given a thorough cleaning and spraying with a sodium hyposulphite solution.

Always store finished tankage in a clean dry place.

### MEAT SOAKING SCHEDULES.

If meats are soaked too long, time and money are lost; if they are not soaked enough, quality is affected. Packers who follow the soaking schedules in "PORK PACKING," The National Provisioner's new book for pork packers, can't go wrong.

## Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

### STEAM AND POWER COSTS.

(Continued from page 14.)

conditions are similar. But even if this were possible, the information thus obtained would be very far from conclusive and, therefore, very unsatisfactory, for there is missing a startling lack of other facts on which to base a conclusion. Here is where the consulting engineer's relationship should begin, for fundamentally the consultant is a fact finder.

#### Meat Plant Not "Different."

There is only one way in which such a meat packer can be sure the cost of his steam and power cannot be reduced. That is to have his requirements and conditions analyzed by a competent and experienced engineer. If the packer's problem is very complex it will not offend the conscientious engineer if the packer has this engineer's findings checked by another consultant. He should in every case permit his own operatives to work with the consultant, in order that they be familiar with what is being attempted.

Too often the consulting engineer, both before and after he has been retained, meets with the argument that the packing industry is "different"—

that the methods and remedies used successfully in other plants and industries are not applicable in the particular case. Nothing could be further from the truth. The same principles apply to the generating of steam and electricity in the packing industry as have been in use for years in other industries.

The consulting engineer need not know anything about packing house processes or procedure. In fact, it may be preferable that he know nothing of this part of the business of the client he serves. Without this knowledge he will be liable to confine his attention more closely to the part of the business in which he is a recognized authority, and will not be distracted from the problem of production and distribution of the only products he is called upon to produce at the lowest possible cost.

#### Consultant's Function Limited.

This does not mean the consultant should not inform his client of other wastes in the use of steam, hot water or power, but that he should recognize that the economical production of these necessities is his primary function, and that their use, application and conservation are a part of the plant executive's responsibilities.

The report of and suggested remedies for wastes such as take place in steam and hot water pipes not properly lagged, leaks in the piping and fittings, and wastes due to improper or insufficient insulation in the refrigeration system—these are most certainly and emphatically a part of the consultant's job, and he should be just as diligent in seeking and correcting such wastes as he is in the production of steam at the lowest possible cost.

Beyond the point of application of steam, hot water or electricity produced the consulting engineer has no business or responsibility, unless he is retained for the specific purpose of improving the process or its method of application.

In many industries where the services of a consulting engineer is in common use, the management has profited by the doctor's experience in what is termed "preventive medicine," and has arranged for the services of an engineer on a full-time basis to keep the plant well, by keeping a constant check on the power plant through operators' reports and periodical inspections. In this way unnecessary shutdown and excessive cost of production are prevented.

**EDITOR'S NOTE.**—Packers' production cost figures often are incorrect because no account is taken of steam and power costs. Or, if these are included, more often than not they are guesses, and are only as accurate as guesses usually are. Another article by Mr. Hunter, to appear in an early issue, will contain an actual analysis, recently made in a meat plant, of the steam and power distribution.

## Steam and Power Savings

If you could get your power for nothing, Mr. Packer, would you be interested?

Others are doing it.

Surveys of packers' heat and power conditions made by a number of engineers in a variety of packing plants show tremendous possibilities of savings.

Results of these studies are covered in a series of articles now appearing in THE NATIONAL PROVISIONER.

When completed a limited edition of this series will be reprinted in pamphlet form. If you want the facts and figures it contains, fill out and return at once the following coupon:

The National Provisioner  
407 So. Dearborn st.,  
Chicago.

Please reserve for me.....  
copies of "PAYING DIVIDENDS  
THROUGH THE POWER HOUSE",  
when issued, and mail to the following address:

Name.....

Company.....

Street.....

City.....

# THE NEW DeFROSTaire

## Cures these Cooler Troubles...



### Distributors Wanted

Wanted at once, energetic men with refrigerator knowledge to become distributors for DeFROSTaire, the sensational new air-conditioner for refrigerators. Demonstrations have resulted in 90% sales. Small capital required. Write for full details.

### RUSH COUPON FOR DETAILS

THE BROWN CORP.  
105 Chester St.  
Syracuse, New York

(Clip this coupon to your  
business letterhead)

I am interested in increasing the efficiency of my cooler and in reducing losses and expenses. Please send me all the details of your new DeFROSTaire.

Name.....

Street.....

City.....State.....

Name and address of person or company who services your cooler.  
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**EXCESSIVE MOISTURE  
SHRINKAGE and SPOILAGE  
MOLD and MUSTY ODORS  
HIGH OPERATING COSTS**

Most of your cooler troubles disappear when you install a DeFROSTaire, the sensational new air conditioner. The sides and ceiling dry out; meat keeps in prime condition; shrinkage and spoilage losses are cut to the minimum; mold disappears and the air becomes sweet and fresh; many dollars a month are saved on your electricity and water bills; the amount of ice on the coils is kept under control.

The DeFROSTaire is *not* a refrigerating machine. It is an entirely new principle of air conditioning—new, but proved by many successful installations. It is easy to install, and requires no change in your present refrigeration system.

End your cooler troubles. Fill in the coupon, clip it to your business letterhead and mail it today for complete information.

**THE BROWN CORP.**  
Syracuse, N. Y.

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# Refrigeration and Frozen Foods

## Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

### BRINE ACIDITY.

Refrigerating plant engineers can often improve operating conditions by greater care and attention to brine.

Every engineer should be equipped with a hydrometer, so as to make certain that the brine is up to strength at all times. The brine should be of a strength or specific gravity to give a freezing point of from 10 to 15 degs. F. below its normal operating temperature. Otherwise the brine gets slushy, reducing the plant efficiency, or may even freeze up.

Strengthening weak brines should be based on mathematical computation of the refrigerating medium required, according to a writer in *Refrigerating World*. Calcium chloride manufacturers provide tables for figuring the amount of calcium chloride necessary to bring a weak brine to the proper strength. Such computations are based on per gallon or per cubic foot brine capacity of the system and every engineer should be familiar with the total brine volume for his plant.

Calcium chloride additions to strengthen brine should not be added in large quantities at one time, especially if continuous operation of the plant is to be maintained. In dissolving the calcium chloride, considerable heat is given off which will dissipate itself when added slowly. To add the calcium chloride rapidly, however, may unduly warm the brine, interfering with continuous refrigerating operation.

It is particularly important, especially in small systems, that an excess of calcium chloride be not added. Calcium chloride brines can be strengthened until a freezing point of more than 50 degrees below zero is reached. But this is far greater than the strength necessary for ordinary refrigerating systems. Two to three pounds of calcium chloride per gallon of brine will care for any ordinary refrigerating operation, but over four pounds per gallon of brine is of a strength that will solidify, often resulting in expensive shutdowns and labor charges for steaming or melting out "frozen" coils.

Refrigerating brines are naturally of an electrolytic nature and, unless the degree of alkalinity or acidity is slight, will promote corrosion. Brines of straight calcium chloride are originally alkaline as close as possible to the proper point. Due to conditions in the system the brine may develop a definite acidity not readily evident but to a

harmful degree. Such conditions should be adjusted and regular tests made to determine the condition of the brine.

### CONDITIONED REFRIGERATION.

Most retail meat dealers are familiar with the effects of dehydration, or drying out, of meats, whereby the product turns dark and loses weight.

Dehydration, under ordinary circumstances, is extraction of moisture that gathers in the form of frost on coils and cooling mechanism in the ice box. This moisture comes from any source available, including the meats being cooled. Drying is more common in coolers and boxes mechanically refrigerated, although it also occurs in boxes refrigerated with natural ice.

Air conditioned refrigeration, a recent development, is making its appearance. In these systems the attempt is made to maintain a high relative humidity of the air in the cooler or ice box. When the relative humidity can be kept at 80 or 85 degs. little moisture is drawn from the meats and dehydration, shrink and discoloration proceeds very slowly.

Value of a high relative humidity, both as a means for rapid cooling and low dehydration, or "shrink," has been generally appreciated in the meat industry since the adoption of brine spray cooling. This system not only sets up good circulation in a cooler, but also gives up considerable moisture to the air, maintaining a comparatively high relative humidity within the room.

Air conditioning, using ice as the refrigerating medium, is a new development for use in "walk-in" types of retail refrigerator and showcases. The new system operates by constant circulation of conditioned air that is washed, purified and humidified through contact with the water from the melting ice instead of the ice itself.

A high efficiency in the consumption of ice is claimed. Tests on a 6- by 7- by 9½-ft. box of the "walk-in" type showed a maximum consumption of 10 lbs. per hour, with a constant temperature of between 38 and 40 degs. Fahr. The door of the box was opened and closed frequently. Outside temperature was 85 degs. Fahr.

The high relative humidity and the washing effect water from melting ice has on the air, are said to be helpful in absorbing gasses generated by the foods and in keeping boxes free from odors. Circulation of air is obtained by a small blower. Maintenance of temperature and humidity are automatic and independent of the amount of ice in the bunker. A number of refrigerator and showcase manufacturers are reported to be prepared to apply the new air conditioning method to "walk-in" boxes used by retailers and small sausage makers and to show cases.

### REFRIGERATION NOTES.

The Union Ice Co., Los Angeles, Calif., has taken out a permit to open an ice storage plant at 660 S. Alameda st.

The Frazer Coal Co. has awarded contracts for the construction of a storage and retail ice house in Rock Island, Ill.

Superfine Coal & Ice Co., Brockton, Mass., has completed its refrigerated storage warehouse for natural and manufactured ice.

A \$25,000 refrigerating and ventilating system has been installed in the Lamar theatre, Oak Park, Ill.

The Columbia Ice & Cold Storage plant, Columbia, Tenn., suffered a loss of between \$2,000 and \$3,000 recently when one of the duplicate ice machines exploded.

The city council of Waynesboro, Ga., has authorized an Ice Commission to make such arrangements as they consider necessary to supply power to the municipal ice plant.

Remodeling of the John H. Jones' Sons ice plant at Oakland City, Ind., has been completed. Included in the work was the re-insulation of the storage room.

S. L. Richards has plans for a new ice plant to be constructed at Acworth, Ga.

The Artificial Ice Co., Charles City, Iowa, has made extensive alterations and installed new equipment.

The Independent Ice Co. is erecting a new ice plant at Winfield, Kans.

As soon as plans are approved by the Commissioner of Public Property of New Orleans, La., estimates will be asked on the construction of the contemplated Tremé Market. The market will contain twelve butcher stalls, cold storage facilities and refrigerating equipment.

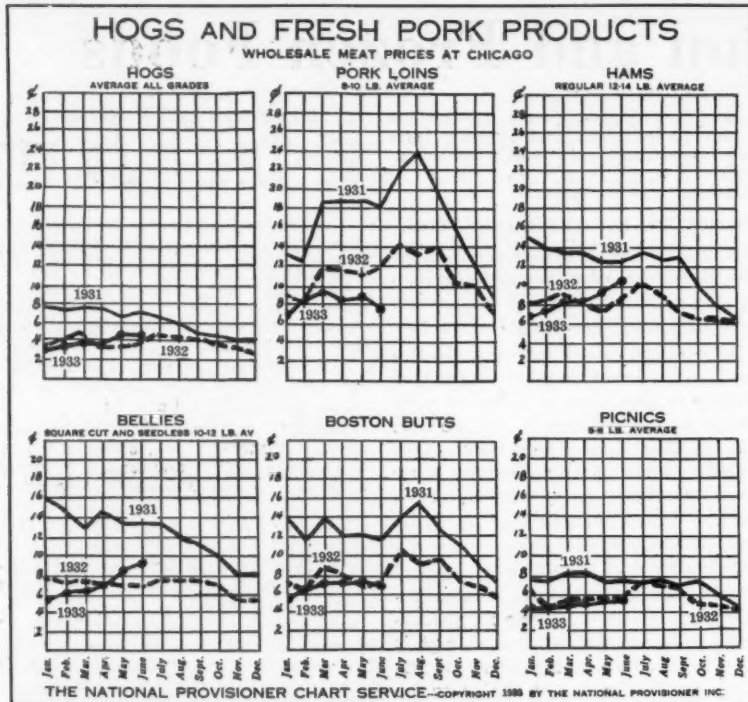
The McDonald Ice Co. of Lowell, Mass., has plans for the construction of an ice manufacturing plant to cost \$40,000.

John A. Kollins, well-known Pittsburgh refrigerating engineer, has organized the Allegheny Refrigeration Engineering Co., Pittsburgh, Pa., to design, erect and service refrigeration equipment.

### LATENT HEAT OF FOODSTUFFS.

Packers, refrigerating engineers and cold storage operators interested in authentic data on the latent heat of foodstuffs will find much original and valuable information in Bulletin No. 11, "The Latent Heat of Foodstuffs," issued recently by the University of Tennessee. The author is W. R. Woolrich, professor of mechanical engineering. He was assisted in this extensive investigation by a number of other workers in this field. The bulletin contains numerous tables of latent heats, freezing and melting points, water contents, etc., of various foodstuffs. Effects of ripeness on the freezing point, specific heats above and below freezing, water determination, and calorimeter determinations are some of the other subjects treated.





These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs during June and the first six months of 1933 compared with those of one and two years ago.

A mixed market prevailed on fresh and cured pork products during the month, some products showing an average upward trend while others showed considerable weakness. Weather conditions were not conducive to heavy consumption of fresh pork, and this, combined with heavy production, resulted in a generally weak market on all fresh cuts. Even on products showing upward price trends the market during June was spotty. In some cases product prices are higher than those of a year ago, notably ham and belly prices, but no product even approached the prices of 1931 at any period during the first half of 1933.

#### Fresh Pork Cuts.

**Loins.**—The loin market was weak throughout June, and at no time during the first half of the year has any particular strength been shown in this cut, which moves into consumptive channels largely as fresh pork. Production has been high and hot weather has discouraged consumption. As a result prices dropped to the lowest point since early in the year and freezing became compulsory on a very liberal scale.

**Hams.**—Hams continued their upward price trend during June, which started early in the year and has continued with only slight interruption. The market for this product was fairly steady and offerings met with good absorption.

**Bellies.**—While the price trend on bellies continued upward for the month as a whole, this product lost a little ground, as nominally bellies were priced

a little over their actual value and they enjoyed just a scattered trade. Bacon business has not been good, and this was reflected back to the green product.

**Boston Butts.**—This product did not suffer quite so much price weakness as fresh pork loins, but accumulations during the hot period were considerable and prices were weak. Large supplies had a further depressing influence. Boston butts have moved along at fairly low price levels throughout the year, rising only slightly from the low point at the opening of the period.

**Picnics.**—Picnics were disappoint-

ingly slow during June and in fact throughout the entire year. Toward the end of the month the comparative cheapness of the product was realized, which resulted in fair buying, but prices failed to hold even under these conditions. Pickled picnics are slow. Prices for the smoked product have been too high in some parts of the country to encourage buying.

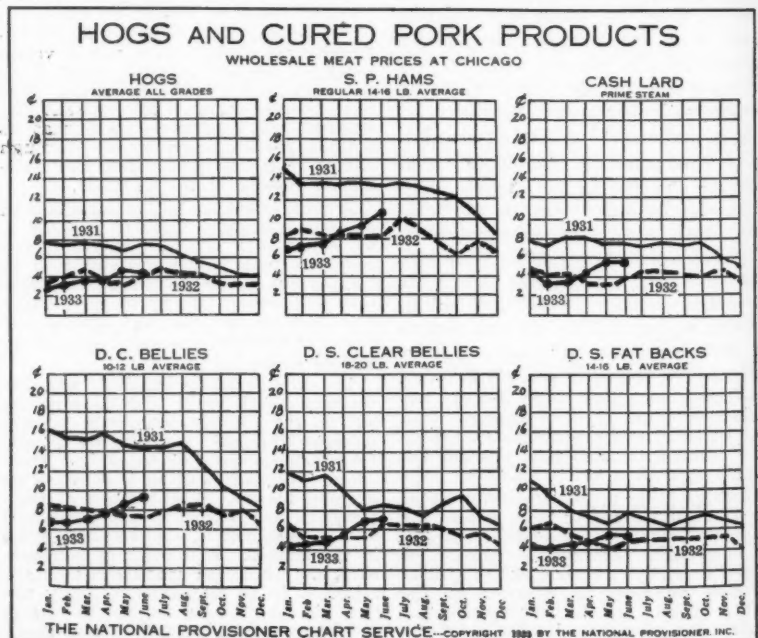
#### Cured Meats and Lard.

**S. P. Hams.**—Heavy pickled hams for boiling purposes have moved very well, demand being mostly for the extreme heavy weights. Light weights, especially extreme lights, were very slow, with a fair movement on the medium weights. Trade during the month was spotty. The price trend continued slowly upward during June, the trend being the same as that which has featured this product since the beginning of the year. Even at the increased price recorded at the close of the six months' period hams are cheap, and it is this fact which has militated to some extent against the free movement of other products.

**Lard.**—Cash trade in lard has been very dull domestically and for export shipment, practically all sales made favoring the buying side in the limited volume of business transacted. There has been a wide speculative market, induced in large measure by inflation talk which stimulated all speculative markets. The final results show a large increase in stocks at the seven principal markets of the country during the month.

**Dry Cure Bellies.**—D. C. bellies have enjoyed a fairly steady market with a moderate volume of business, principally through smokehouse channels, although there was some buying by non-producers. The general trend in this market has been upward throughout the half year period, with no spectacular rises recorded.

**D. S. Bellies.**—The upward trend in the dry salt belly market which has prevailed for several months was halted



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# Provision and Lard Markets

## WEEKLY REVIEW

**Trade Active—Market Firm—Hog Run Large—Hogs Steady—Cash Trade Fairly Good—Stocks Increased—Corn-Hog Meeting Planned.**

There was evidence of increasing activity in the market for hog products the past week, especially in lard. Commission house buying of the latter broadened considerable. There was evidence that Wall st. was on the buying side, encouraged by strength in other commodities, higher feeding costs, prospects of favorable Governmental action on corn and hogs, and a belief that the hog run, which has been heavy of late, would seasonally fall off in the near future.

However, scattered realizing and persistent hedge pressure was encountered on the swells. This gave the market an irregularly higher appearance. Nearby lard deliveries recovered to within striking distance of the season's highs, while the later months established new highs for the season. It was evident that the constant selling by packers and warehousemen was due to steadily accumulation of stocks, but the increasing supplies, it was felt, gave the packer a reason to support the market.

Cash trade generally was reported fairly good, and prices showed a tendency to hold or advance, in line with the general trend and the greater costs. The hog price, however, backed and filled over a modest range, with top hogs at Chicago fluctuating between

4.40c and 4.75c closing Wednesday at 4.65c.

### Hog Prices Up.

Receipts of hogs at western packing points the past week were 559,600 head, against 559,100 head the previous week, and 345,891 head the same week last year. That the raiser was taking advantage of the higher prices to market hogs continued apparent, but the impression prevailed that some of the marketings were the result of damage to the grain crops by heat and drought.

Private reports indicated the smallest crop of feed grains in a number of years, and expectations were that the Government report would largely confirm the private figures. Private estimates showed the smallest wheat and oat crops since 1894, the smallest corn crop, excepting 1930, since 1913, the smallest rye crop since 1896, and the smallest crop of barley since 1926.

Average price of hogs at the beginning of this week was 4.45c, against 4.25c a week ago, and 6.20c two years ago. Average weight of hogs received at Chicago last week was 252 lbs., against 253 lbs. the previous week, 247 lbs. a year ago, and 256 lbs. two years ago.

Uncertainties of the cotton acreage scheme attracted some attention in provision circles, especially in respect to lard, in that it will affect the cotton oil supply. The impression prevailed generally that, if necessary, the Govern-

ment would force its ideas upon the cotton grower.

The secretary of agriculture announced that a corn-hog meeting would be held somewhere in the Corn Belt around the middle of July. There have been intimations from Washington that government officials have been working on the hog equalization fee scheme, and that the latter would come out at the Corn Belt meeting. Of late there have been no intimations of how the scheme is to work.

### Lard and Meat Stocks Gain.

It has been the impression that the Government wanted \$7.00 or higher hogs, and at least a 20 per cent cut in the corn acreage. Intimations are that the tax to bring about higher hogs and a smaller corn acreage, if successful, is to go into effect around August 1.

Few are willing to hazard a guess as to how the tax will be imposed, but the fact that the tax for cutting down other major crops has been worked out created the impression that it was but a question of a few weeks when the activities of the government on the corn-hog situation would be made known.

Lard stocks at Chicago during June increased 46,485,386 lbs. They are now nearly 12,000,000 lbs. greater than last year, totaling 90,520,261 lbs. Meat supplies increased over 15,000,000 lbs. during the month, but are still about

## Cut-Out Values Show Little Change

Fluctuating hog prices featured the three-day period of the current week, with cut-out values and hog costs both on a slightly higher level. Receipts toward the close of the period fell off sharply, which resulted in a strengthening in price. However, fresh pork cuts continue weak, which has an unfavorable influence on cut-out values.

Receipts of hogs at the 11 principal markets so far this week total 269,000 head compared with 409,000 head a week ago and 211,000 head the same time a year ago. The difference between this week and a week ago is accounted for in large measure by the intervening holiday.

General quality of hogs is fair for this season of the year. Butchers weighing from 250 to 300 lbs. brought near best prices, and good quality light weights came near the top of the market. However, there were many in the latter class not good enough to qualify for higher prices.

The following test is worked out on the basis of live hog costs and green product prices at Chicago as reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE for the first three market days of the current week, representative costs and credits being used. Packers should figure their own tests every day.

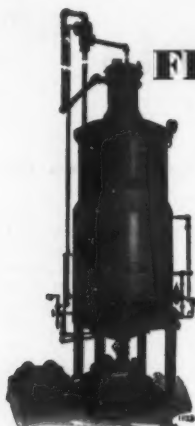
	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.40	\$1.39	\$1.35	\$1.33
Picnics	.30	.29	.25	.23
Boston butts	.24	.24	.24	.24
Pork loins	.76	.65	.57	.50
Bellies, light	.97	.93	.81	.70
Bellies, heavy	..	..	.75	.63
Pat backs	..	..	.15	.22
Plates and Jowls	.08	.08	.10	.12
Raw leaf	.12	.12	.12	.12
P. S. lard, rend. wt.	.75	.85	.75	.70
Spare ribs	.04	.04	.04	.04
Regular trimmings	.08	.08	.07	.07
Tails, feet, neckbones	.05	.04	.05	.04
Total cutting value (per 100 lbs. live wt.)	\$4.79	\$4.71	\$4.55	\$4.44
Total cutting yield	68.50%	69.50%	71.00%	72.00%
Crediting edible and inedible offal at current market values to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expense, the following results are secured:				
Profit per cwt.	\$ .03	..	..	..
Profit per hog	.04	..	..	..
Loss per cwt.	..	\$ .17	\$ .30	\$ .37
Loss per hog	..	.34	.70	1.02

during June as a result of a quiet market. There was a scattered trade with some price fluctuations, mostly downward.

**D. S. Fat Backs.**—This product has been very dull. A little strength was recorded in May, but the upward movement was not continued in June, although no actual price decline was evident. This was prevented in large measure by the action of the lard market, which increased the potential value of fat backs if sent to the tank.

### Hogs.

Hog prices during June were slightly lower than those of May, but were well above those for June, 1932. At Chicago the average at \$4.50 was 5c under the May average, but \$1.00 over the June, 1932, average. Compared with June two years ago the average was \$1.90 lower. Market receipts—which are no longer a real index of actual slaughter because so many hogs are marketed direct—were large and indications point to an equally large slaughter for the country as a whole. Weather conditions prevailing during June were very unfavorable to heavy meat consumption; fresh pork suffered even more than cured meats and met sharp competition from beef, as cattle receipts throughout both May and June were large. Hog prices held remarkably well during the month, in view of the large receipts and the comparatively slow outlet for product.



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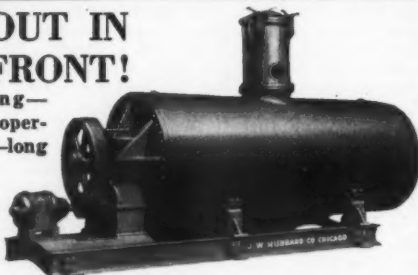
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8,000,000 lbs. smaller than a year ago.

PORK—Demand was moderate, but the market was steady at New York. Mess was quoted at \$19.00 per barrel; family, \$15.50 per barrel; fat backs, \$15.00@16.25 per barrel.

LARD—Demand was fairly good, and the market was firm. At New York, prime western was quoted at 6.95@7.05c; middle western, 6.80@6.90c; New York City tierces, 6½c; tubs, 6½c; refined Continent, 6¼@6½c; South America, 7@7¼c; Brazil kegs, 7½@7¾c; compound, car lots, 8c; smaller lots, 8¼c.

At Chicago, regular lard in round lots was quoted at 2½c over July; loose lard, 82½c under July; leaf lard, 82½c under July.

BEEF—Demand was moderate, and

the market was steady to firm at New York. Mess was nominal; packet, nominal; family, \$11.75@12.50 per barrel; extra India mess, nominal.

See page 30 for later markets.

### IMPOSE RETALIATORY TARIFF.

Retaliating for the imposition of high taxes on jerked beef imported into Cuba, the Uruguayan government has imposed an import duty of 50 per cent on all products coming from Cuba, effective July 1. The increase in duty is to cease whenever the Cuban tariff on jerked beef has been modified to permit meat exports to Cuba in the same value as Uruguayan imports from Cuba.

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### FARM PRODUCT EXPORTS UP.

Lard, animal products, cotton and fruit brought the index of exports of 47 farm products up to 71 in May, as against 59 in April and 74 in May a year ago, according to the U. S. Bureau of Agricultural Economics. Exports of lard were larger than in May last year. Bacon exports, on the other hand, were the smallest for May in 20 years. Only fruit and lard were exported in greater than pre-war volume in May, exports of other farm products being substantially below pre-war figures.

### PORK TRIMMING VALUES.

Is your pork trimming foreman familiar with values? Perhaps he ought to read "PORK PACKING," The National Provisioner's latest book.

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Fig. 1081—"Hallowell"  
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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—Operations in tallow the past week were on a moderate scale, but the market displayed a firmer tone. Following sales of extra at 3½c f.o.b. the previous week, offerings dried up and a fair quantity changed hands at 3½c f.o.b., or within ¼c of the best levels of the recovery. Action of the market was not surprising. There was no distress stuff in evidence, and with strength in outside markets consumers were forced to meet producers' ideas.

Reports continued to indicate a satisfactory business in soap, and some were under the impression that consumers were drawing on their stocks of raw materials. However, buyers were reluctant to readily follow advances, although indicating interest in future delivery around these levels. Producers generally appear sold up for the immediate future and are inclined to press business for later delivery pending developments.

At New York, special was quoted at 3½c; extra, 3½c; edible, 4c nominal.

At Chicago, market was quiet but steady, with large producers reported sold up for July. Offerings from the smaller renderers appeared very moderate for nearby shipment. At Chicago, edible was quoted at 4½c; fancy, 4½c; prime packer, 4c; No. 1, 3½c; No. 2, 3½c.

At the London auction, 865 casks were offered and 296 sold at prices unchanged to 6d higher than the previous sales. Mutton was quoted 23s 6d @25s; beef, 20s 6d@23s 6d; mixed, 19s@20s 9d. At Liverpool, Argentine beef tallow, August-September, was unchanged at 21s 9d, while Australian good mixed at Liverpool, August-September, was unchanged at 21s.

**STEARINE**—Market displayed routine interest at New York, with prices steady. Oleo was quoted at 5½c. At Chicago, market was reported moderately active and steady. Oleo was quoted at 4½c@5c.

**OLEO OIL**—Interest was moderate and routine at New York, and the market was quotably unchanged. Extra, 6½c@6½c; prime, 5½c; lower grades, 5½c. At Chicago, market was moderately active and steady. Extra was quoted at 6c.

See page 30 for later markets.

**LARD OIL**—Demand was moderate, but the market was steady. Prime at New York was quoted at 10½c; extra winter, 8½c; extra, 8½c; extra No. 1, 7½c; No. 2, 7½c.

**NEATSFOOT OIL**—Demand was moderate, but the market was very steady. Pure at New York was quoted at 14c; extra, 8½c; No. 1, 8c; cold test, 16½c.

**GREASES**—Market for greases displayed a steadier tendency the past week. Demand was not aggressive, but a little more buying interest was in evidence, and the market sympathized to some extent with renewed firmness in tallow and other commodity markets. On the whole, producers appeared to be offering less freely, and were encouraged

somewhat by satisfactory reports as to the business in soaps.

At New York, yellow and house were quoted at 3½c f.o.b.; A white, 4½c; B white, 3½c@3½c; choice white for export, 4½c@4½c.

At Chicago, market for greases was quiet but steady, with the larger producers well sold up for July. Smaller producers were not pressing nearby offerings. At Chicago, brown was quoted at 3c; yellow, 3½c; B white, 3½c; A white, 3½c; choice white, all hog, 3½c.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, July 5, 1933.

Local markets were rather quiet last week in both tannage and blood with very little material being reported sold. Stocks on hand, however, were not large and sellers remain firm in their views.

The nitrate of soda producers are still quoting the same prices for July delivery as prevailed for June delivery. They have advised buyers, however, that they are subject to change at any time.

Producers of superphosphate will not quote for later than September delivery and are holding firm in their views. Fertilizer manufacturers as a whole are rather encouraged by business prospects and expect to move a larger tonnage the coming season than they did last year.

### FAT MARKETS IN FRANCE.

(Special Report to The National Provisioner from Emmanuel Welfling and A. Bloch.)

Paris, June 24, 1933.

Business in lard has been very quiet. There have been a few small resales of American western prime steam lard on spot here, at prices ranging between \$1.00 and \$2.00 under first hand quotations.

Only very small sales of European choicest edible grades of cotton oil have been made at parity of about 237 francs per 100 kilos, c.i.f. French Atlantic ports.

At the beginning of June Paris official quotations on French technical tallow was 145 francs per 100 kilos. This has since been raised to 150 francs.

### MAY TALLOW EXPORTS.

Indebitable tallow exports from the United States during May totaled 1,714,898 lbs., valued at \$57,776. Countries of destination, together with quantity taken, are as follows:

Destination.	Pounds.	Value.
Netherlands	240,043	\$ 7,103
Spain	116,000	3,380
Guatemala	126,636	5,494
Nicaragua	117,815	5,281
Mexico	69,848	2,048
Cuba	388,280	16,325
Dominican Republic	119,262	4,722
Haiti	68,121	2,863
China	115,767	4,123
France	66,295	1,956
Other countries.	86,831	4,481
Total	1,714,898	\$57,776

### By-Products Markets

#### Blood.

Chicago, July 6, 1933.

Sales made this week at \$2.00.

	Unit Ammonia.
Ground and unground	\$ @2.00

#### Digester Feed Tankage Materials.

Market unchanged. Inquiries not numerous.

	Unit Ammonia.
Unground, 10 to 12% ammonia	\$2.25@2.50 & 10c
Unground, 8 to 10% ammonia	2.75@3.00 & 10c
Liquid stick	@2.00

#### Dry Rendered Tankage.

Trading light but market firmer.

Hard pressed and exp. unground per unit protein	\$ .62½ @ .70
Soft prod. pork, ac. grease & quality, ton	@30.00
Soft prod. beef, ac. grease & quality, ton	@25.00

#### Packinghouse Feeds.

Buying interest not large. Prices largely nominal.

	Per ton.
Digester tankage meat meal	\$ 40.00
Ment and bone scraps 50%	@45.00
Steam bone meal, special feeding per ton	@37.50
Raw bone meal for feeding	@40.00

#### Fertilizer Materials.

Product offered at \$2.25 & 10c. Buying interest light.

High grad. ground, 10@12% am.	\$2.00@2.25 & 10c
Low grad. and ungr. 6-10% am	2.00@2.25 & 10c
Bone tankage, ungrd., low grad., per ton	@18.00
Hoof meal	@ 1.35

#### Gelatine and Glue Stocks.

Little interest in the market. Prices largely nominal.

	Per ton.
Kip stock	\$10.00@12.00
Calif stock	12.00@15.00
Sinews, pizzles	@10.00
Horn piths	16.00@17.00
Cattle jaws, skulls and knuckles	@25.00
Hide trimmings (new style)	4.00@5.00
Hide trimmings (old style)	6.00@8.00
Pig skin scraps and trim, per lb.	2½ @ 3c

#### Bone Meals (Fertilizer Grades).

Demand fair. No change in prices.

Steam, ground, 3 & 50	\$24.00@26.00
Steam, unground, 3 & 50	20.00@22.00

#### Horns, Bones and Hoofs.

Offerings of packer bones limited. Prices largely nominal.

	Per ton.
Horns, according to grade	\$35.00@39.00
Mfg. shin bones	30.00@30.00
Cattle hoofs	15.00@18.00
Junk bones	15.00@16.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

#### Animal Hair.

Hair market steady. Prices are unchanged.

Summer coll and field dried	¼ @ ¼c
Winter coll dried	¼ @ 1c
Processed, black, winter, per lb.	@ 4c
Processed, grey, winter, per lb.	@ 3½c
Cattle, switches, each*	1 @ 1½a

\*According to count.

### LARD AND GREASE EXPORTS.

Exports of lard from New York City July 1, 1933, to July 5, 1933, totaled 2,008,665 lbs.; tallow, 52,400 lbs.; greases, none; stearine, 73,600 lbs.

Exports of lard from New York during June, 1933, totaled 9,501,838 lbs.; tallow, 70,000 lbs.; stearine, 264,800.



## SOUTHERN MARKETS

## New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., July 6, 1933.—Hogs, lard and cotton seed price advances contributed to higher markets for cotton oil, leading to sales of crude at 5c lb. for Southeast, 4½c lb. for Valley, and 4½c lb. for Texas. Unsold stocks are negligible and are being held for 5½@6c lb. Mills feel new crop will likely bring 6@7c lb. f.o.b. Seed is now quoted for September at \$26.00 per ton. Prime bleachable is firm at 5½c lb. loose New Orleans. Tendency is higher. If seed should sell liberally at around \$25.00 per ton for new crop, cost of crude oil probably would be around 7c lb.

## Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 6, 1933.—Crude cottonseed oil, 4½@5c lb.; forty-one per cent protein cottonseed meal, \$24.50@25.00; loose cottonseed hulls, \$4.00.

## Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., July 6, 1933.—Prime cottonseed oil, 4½c lb.; forty-three per cent meal, \$23.00; hulls, \$6.00.

## MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., July 6, 1933.

Cottonseed meal market opened somewhat easier today than it was on Monday. First sales were at Monday's close of \$27.00 for October, November being up 40c and January selling at \$28.50, which was up 50c. The market became very active, with October being the most active of all positions. Prices, however, failed to hold, and January sold back to \$28.00 and October back to \$26.80 at which point the market closed. Trading in cottonseed meal was active during the entire session, 2,700 tons changing hands. Volume of trading in cottonseed meal is increasing daily. Twice as much business was handled in June this year as in June last year.

Cotton seed market was quiet, with prices unchanged.

## MANCHURIAN SOY BEAN CROP.

Manchurian soy bean acreage in 1933 probably will be no larger than that of 1932, according to the U. S. Department of Agriculture. While the new government is interested in increasing wheat production at the expense of soy beans, and has offered loans to farmers with that end in view, the results remain problematical. Manchurian farmers consider wheat production a more risky undertaking.

Bean production in Manchuria for 1932 is placed at 4,320,000 short tons against 5,760,000 tons in 1931. Exports of beans and bean products are about 20 per cent below last year's movement. Prospects for moving the remainder of the 1932 crop depend primarily upon the demand from Europe. The 1932-33 movement of beancake to the American Pacific Coast has run well ahead of last season, but beans and oil exports have declined. Exports of bean

products have been declining since the high month of January, 1933, and stocks at the Dairen wharves have been increasing. The April 1, 1933, stocks of beans at Dairen, totaled 352,000 short tons.

The prices paid in silver for soy beans in the January-March quarter of the present season averaged about the same as those of a year earlier. Prices have been working lower since the high point of European buying in December, 1932. In bean oil, however, prices have ruled somewhat above those of last year, largely as a result of reduced production.

Exports of soy beans from Manchuria for the 6 months October-March, 1932-33, totaled 1,482,000 short tons against 1,635,000 tons exported in the corresponding period of 1931-32. Exports to Europe have been larger this season than last, but China took 82 per cent less in the 1932-33 period than in 1931-32. Exports of Manchurian bean cake were down to 556,000 short tons for the first half of the 1932-33 season, against 885,000 tons exported in the same period of 1931-32.

## MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during May, 1933, with comparisons:

Ingredients of	May, 1933.	May, 1932.
Uncolored Margarine:	lbs.	lbs.
Butter .....	390	1,178
Cocconut oil .....	12,172,625	8,403,789
Corn oil .....	11,443	6,506
Cottonseed oil .....	1,435,290	1,064,365
Derivative of glycerine .....	35,794	21,613
Lecithin .....	132	261
Milk .....	4,711,188	3,422,197
Neutral lard .....	719,546	607,828
Oil oil .....	1,041,858	877,705
Oil stearine .....	296,346	321,862
Oil stock .....	40,578	16,616
Palm oil .....	44,233	3,325
Peanut oil .....	179,061	197,858
Salt .....	1,111,571	871,622
Soda (benzoate of) .....	8,236	4,820
Soya bean oil .....	.....	240
Sugar .....	7,632	.....

Total .....	21,815,543	15,840,897
Ingredients of Colored Margarine:		
Cocconut oil .....	98,974	93,408
Color .....	299	192
Corn oil .....	12	.....
Cottonseed oil .....	55,880	52,715
Derivative of glycerine .....	74	68
Milk .....	102,741	89,566
Neutral lard .....	25,783	25,164
Oil oil .....	56,023	55,118
Oil stearine .....	5,788	10,239
Oil stock .....	18,087	2,936
Palm oil .....	19,900	19,819
Peanut oil .....	2,444	2,586
Salt .....	26,892	28,317
Soda (benzoate of) .....	17	78
Soya bean oil .....	7	.....
Sugar .....	11	.....

Total .....	412,932	380,296
Grand total .....	22,228,475	16,221,193

## PALM OIL IMPORTS.

The United States took about 75 per cent of the exports of palm oil from Netherland India and 20 per cent of the copra exports during the first two months of 1933, according to the U. S. Department of Commerce. Exports of palm from this country during that period totaled 38,702,456 lbs. and of copra 152,428,608 lbs.

## MAKING LARD COMPOUND.

What products enter into the manufacture of compound? What proportion of each are used? "PORK PACKING," a new test book for the meat packer, published by The National Provisioner, gives this information.

## COTTON OIL TRADING.

Market transaction at New York:

Friday, June 30, 1933.

		—Range—		—Closing—	
		Sales.	High. Low.	Bid.	Asked.
Spot .....	.....	.....	.....	575 a	Bid
July .....	.....	.....	.....	575 a	585
Aug. ....	.....	.....	.....	576 a	556
Sept. ....	22	585	580	583 a	586
Oct. ....	1	588	588	590 a	594
Nov. ....	.....	.....	.....	596 a	606
Dec. ....	4	608	600	604 a	608
Jan. ....	8	612	610	610 a	614
Feb. ....	.....	.....	.....	610 a	625

Sales, including switches, 35 contracts. Southeast crude, 100 under July bid.

Saturday, July 1, 1933.

Spot .....	.....	580 a	Bid
July .....	.....	582 a	592
Aug. ....	.....	586 a	596
Sept. ....	.....	592 a	598
Oct. ....	.....	598 a	608
Nov. ....	.....	604 a	614
Dec. ....	.....	612 a	616
Jan. ....	4	622	622
Feb. ....	.....	618 a	630

Sales, including switches, 4 contracts. Southeast crude, 107 under July bid.

Monday, July 3, 1933.

Spot .....	.....	590 a	Bid
July .....	.....	595 a	602
Aug. ....	.....	598 a	608
Sept. ....	2	606	600
Oct. ....	10	615	610
Nov. ....	.....	615 a	620
Dec. ....	16	629	622
Jan. ....	5	627	625
Feb. ....	.....	630 a	640

Sales, including switches, 33 contracts. Southeast crude, 120 under July bid.

Tuesday, July 4, 1933

HOLIDAY—No market.

Wednesday, July 5, 1933.

Spot .....	.....	590 a	Bid
July .....	.....	590 a	605
Aug. ....	.....	600 a	612
Sept. ....	7	617	610
Oct. ....	9	621	617
Nov. ....	2	625	624
Dec. ....	27	642	632
Jan. ....	11	641	638
Feb. ....	.....	638 a	650

Sales, including switches, 56 contracts. Southeast crude, 115 under July bid.

Thursday, July 6, 1933.

Spot .....	.....	590 a	Bid
July .....	.....	600 a	625
Sept. ....	.....	610	608
Oct. ....	.....	616 a	621
Dec. ....	.....	636	628
Jan. ....	.....	637	633

See page 30 for later markets.

## HAITIAN COTTON SEED DUTY

A Haitian decree dated May 11, 1933, effective on the same date, reestablishes an export duty on cotton seed. This duty had been removed on October 28, 1932.

## WHALE OIL PRODUCTION.

Total production of whale oil by all Norwegian companies during 1932 was 1,110,660 barrels, and for other companies 1,337,733 barrels, a grand total of 2,448,393 barrels.



# Vegetable Oil Markets

## WEEKLY REVIEW

**Trade Fairly Active—Market Strong—New Highs Established—Cash Trade Satisfactory—Lard Firmer—Crude Holding—Cotton Acreage Uncertain—Weather Favorable Except in West—ern Belt.**

The past week witnessed a fairly active trade in cottonseed oil futures and a persistently strong market, prices constantly working into new high ground for the season and maintaining practically all of the upturn. Commission house and professional absorption readily took care of scattered realizing, and with little or no pressure of actual oil on the market, prices readily responded to buying power.

The price advance the past week was stimulated mostly by hot dry weather in the western belt and expectations that the Government cotton acreage reduction scheme would be accepted by the southern grower. Tightness in the nearby oil positions, however, aided somewhat, as did persistent strength in the outside market, a further depreciation in the dollar, and firmness in the western lard market, the late lard months establishing new season's highs.

Crude oil held well around the best levels of the season, but was not a factor. Evidence of satisfactory cash trade, with compound prices lifted another 1/4c at New York to 8c car lots, was a stimulating factor. It was apparent that the trade was somewhat impressed with the ultimate government goal of stimulating corn and hog prices, Washington announcing a meeting called for somewhere in the Corn Belt about the middle of the present month.

### Crop Attracting Much Attention.

From time to time there have been intimations from Washington that the cotton acreage reduction plan was not progressing as satisfactorily as anticipated. This phase of the situation was further emphasized when it was announced that the campaign for the reduction would be continued during the

present week, when it was theoretically supposed to have ended Saturday July 1.

However, the Government semi-official reports have not agreed with those privately received in the cotton and cotton oil trades, reports to local houses indicating that the plan would prove successful, particularly in Texas.

However, sufficient uncertainty existed following the July 4 holiday to unsettle the cotton market and bring about some reaction in oil, particularly with indications that a tropical storm was headed for the Texas coast and might give the western belt much needed moisture.

It was evident that acreage and crop conditions were attracting more attention. Private acreage reports thus far have pointed to an increase in the area of 8.8 to 11.2 per cent, or a total acreage of 39,760,000 to 40,645,000. Private crop estimates have ranged from 13,500,000 to 14,486,000 bales.

### Progress in Acreage Reduction.

Naturally, the private estimates have not attempted to take into consideration the acreage reduction scheme. At the same time, it was announced that the government July cotton report on acreage would not consider the possible abandonment of area, but would take the latter into consideration later on, when something of a concrete nature is available.

Official Washington was bending every effort to put the plan across, stressing the large cotton surplus. The fact that a large cotton oil surplus has existed the past few seasons needed no advertising. It appeared as though the southern farmer, owing to the recent advance in cotton prices, was less willing to cut his acreage at the monetary consideration proposed by the Government. He appears willing to listen to or consider somewhat more per acre in line with the present market, to abandon part of his crop.

Crude markets in the Southeast and Valley held at 4 1/4 @ 5c. In Texas, the market was 4 1/4 @ 4 1/2 c nominal.

**COCOANUT OIL**—Trade was rather limited, and the market was fairly steady in tone, influenced by lack of better consuming demand. Reports of

considerable damage to cocoanut trees by the Trinidad hurricane had little or no influence. At New York, tanks were quoted at 3 1/4 c. At the Pacific Coast, tanks were quoted at 3c.

**CORN OIL**—Demand was moderate, and the market was strong. Last sales were at 5 1/4 c, and sellers were quoting the market at 5 1/2 c @ 6c, Chicago, asked.

**SOYA BEAN OIL**—Offerings were reported scarce, and the market was strong, advancing to 7 1/2 c f.o.b. western mills. Some were talking higher prices.

**PALM OIL**—Demand was quiet, and the market was purely nominal due to the erratic movements in exchange. Offerings from first hands were firmly held, however. At New York, spot Nigre was quoted at 4c nominal; shipment Nigre, 3.60c; 12 1/2 per cent acid, 3.60c; 20 per cent, 3 1/2 c; Sumatra, 3 1/4 c.

**PALM KERNEL OIL**—Market was dull and purely nominal, although quoted at 3.45c New York.

**OLIVE OIL**—Demand was reported good in the East, and the market was very firm at New York. Spot was quoted 6 @ 6 1/2 c; shipment, 5 1/4 c.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Market was quiet, but was strong and at the best levels of the move. Prices were quoted at 5 1/4 c mills.

**COTTONSEED OIL**—Spot oil supplies at New York were limited, and the market was firm with futures. Southeast and Valley crude were quoted 4 1/4 @ 5c; Texas, 4 1/2 c nominal.

### COCOANUT OIL IMPORTS.

Imports of cocoanut oil into the United States from the Philippines during April, 1933, totaled 27,240,400 lbs., according to the U. S. Department of Commerce. Copra imports from the same source during the same month total 51,037,000 lbs.

### HULL OIL MARKETS.

Hull, England, July 5, 1933.—(By Cable.)—Refined cottonseed oil, 23s 3d; Egyptian crude cottonseed oil, 21s 6d.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company** Chicago, Illinois

**HAMMOND'S**  
**Mistletoe**  
**MARGARINE**

# Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

Hog products are active and strong on eastern speculative buying, hedging of lard, strength in grains and steadiness in hogs. New season's highs were established. Cash trade, fair; hog run still liberal; ton hogs, \$4.70. Buying is based on expectations of favorable developments at corn-hog meeting.

### Cottonseed Oil.

Cotton oil active and firm at new highs following other markets, insufficient rains in Texas and a firm cash market. Ideas on acreage are conflicting, but latest reports are more optimistic on acreage reduction. Crude is unchanged.

Closing quotations on bleachable prime summer at New York July 6:

Spot, \$6.00b; July, \$6.00@6.10; Aug., \$6.05@6.12; Sept., \$6.05@6.12; Oct., \$6.16@6.19; Nov., \$6.24@6.30; Dec., \$6.32@6.34; Jan., \$6.36; Feb., \$6.36@6.49.

### Tallow.

Tallow, extra, 3½c f.o.b.

### Stearine.

Stearine, 5¼c.

### Friday's Lard Markets.

New York, July 7, 1933.—Lard, prime western, \$7.30@7.40; middle western, \$7.15@7.25; city, 6½c; refined Continent, 7½c; South America, 7½c; Brazil kegs, 7½c; compound, car lots, 8c.

## CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business June 30, 1933, as reported by the Chicago Board of Trade, were as follows:

	June 30, 1933.	May 31, 1933.	June 30, 1932.
All kinds of bbl. pork bria.	19,962	17,230	17,482
P. S. lard, made since Oct. 1, '32, lbs.	67,978,040	31,450,921	40,547,300
Other kinds of lard, lbs.	22,542,221	12,583,954	19,382,993
D. S. Cl. bellies, made since Oct. 1, '32, lbs.	17,908,301	11,402,221	17,808,544
D. S. Rib bellies, made since Oct. 1, '32, lbs.	2,951,580	2,316,236	3,028,964
Ex. Sh. Cl. sides, made since Oct. 1, '32, lbs.	2,000	2,800	16,000
D. S. Sh. fat backs, lbs.	4,946,252	4,004,070	3,449,122
D. S. Shldrs., lbs.	13,400	239,244	239,244
S. P. hams, lbs.	23,071,419	22,624,897	24,637,508
S. P. Sld. hams, lbs.	24,374,619	23,127,817	37,169,164
S. P. bellies, lbs.	28,775,864	26,212,989	29,985,770
S. P. Californias or picnics, S. P. Boston shldrs., lbs.	16,207,765	14,065,293	9,269,504
S. P. Shldrs., lbs.	89,900	108,200	74,700
Other cut meats, lbs.	7,517,750	6,097,787	8,027,283
Total cut meats, lbs.	125,553,456	110,022,910	133,696,354

## TEST YOUR PORK SCALES.

How often do you test the scales in your pork department? Read "PORK PACKING," The National Provisioner's latest revision of "The Packers' Encyclopedia."

## BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, July 7, 1933.—General market unchanged. Quiet on American cuts. Hams enjoying fair trade, lard and picnics dull.

Friday's prices were as follows: Hams, American cut, 81s; hams, long cut, 76s; Liverpool shoulders, square, none; picnics, none; short backs, none; bellies, clear, none; Canadian Cumberlands, 50s; Cumberlands, none; Wiltshires, 58s; spot lard, 41s; July, 36s 9d; Sept., 37s 9d.

## LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom for the week ended June 22 totaled 76,510 bales compared with 71,086 bales the previous week and 92,013 bales in the 1932 period. Prices of first quality product at Liverpool, with comparisons, were as follows:

	Week ended June 22, 1933.	Week ended June 15, 1933.	Week ended June 23, 1932.
American green bellies... Nom.	\$10.82	\$ 7.82	
Danish green sides.....	\$13.08	13.14	9.23
Canadian green sides....	10.01	10.19	10.04
American short cut green hams .....	15.43	15.19	11.25
American refined lard....	8.10	8.23	6.17

## LIVERPOOL PROVISION STOCKS.

On hand July 1, 1933, with comparisons, estimated by Liverpool Trade Association:

	July 1, 1933.	June 1, 1933.	July 1, 1932.
Bacon, lbs.	452,480	303,856	1,413,776
Hams, lbs.	638,508	1,068,144	464,128
Shoulders, lbs.	89,712	2,464	42,672
Butter, cwt.	13,371	9,486	
Cheese, cwt.	16,097	12,804	
Lard, steam, tierces...	2,006	1,516	1,767
Lard, refined, tons...	1,068	1,780	1,805

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended July 1, 1933, were 4,448,000 lbs.; previous week, 5,318,000 lbs.; same week last year, 1,649,000 lbs.; from January 1 to July 1 this year, 119,502,000 lbs.; same period a year ago, 98,273,000 lbs.

Shipments of hides from Chicago for the week ended July 1, 1933, were 6,542,000 lbs.; previous week, 7,177,000 lbs.; same week last year, 4,307,000 lbs.; from January 1 to July 1 this year, 140,480,000 lbs.; same period a year ago, 122,015,000 lbs.

## CANADIAN MEAT IMPORTS.

Meat imports into Canada during May, 1933, with comparisons:

	May, 1933.	May, 1932.
Beef .....	66,332	44,128
Bacon and ham.....	953	2,003
Pork .....	237,556	231,197
Mutton and lamb.....	182,297	61,378
Lard .....	60,000	62,932
Lard compound .....	1,448	158,786

## Imports from the United States:

	May, 1933.	May, 1932.
Beef .....	1,162	5,726
Bacon and ham.....	953	2,003
Pork .....	237,556	231,197
Mutton and lamb.....	195	1,285
Lard .....	3,000	3,000
Lard compounds .....	1,020	158,786

## MEAT AND LARD STOCKS.

Stocks of meat and lard on hand at the seven principal markets on July 1 reflect heavy hog slaughter during June and May, stocks at the end of each month showing a considerable increase over those of the previous month. Total meats on hand July 1 were slightly less than the stocks of a year earlier, but lard stocks are 26,000,000 lbs. heavier.

Indications point to the heaviest June receipts of hogs since 1928, and as marketings other than through stock yards have increased so sharply since the 1928 period, it is probable that the actual hog kill in plants of all types was considerably in excess of that in 1928. This is naturally reflected in stocks, although consumption during the month has been strong.

Stocks of regular hams on hand are about the same as those of last year, although showing a 3,500,000 lbs. increase during the month. Skinned hams on hand are well under those of last year, when stocks of this particular cut were very heavy. Pickled bellies accumulated during the month, due to slow bacon trade, but are not so much higher than last year's stocks. Picnics have moved slowly and accumulations have been considerable. Stocks are nearly double those of a year ago.

Packers' position in regard to their stocks is good as a result of gradually improved employment conditions, the ability of more consumers to buy and the prospect of a steady increase in this purchasing power, together with a general trend upward in price levels in keeping with the effort to increase hog prices.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on June 30, 1933, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	June 30, '33.	May 31, '33.	June 30, '32.
Tot. S.P. meats.	210,768,762	190,446,393	219,426,439
Tot. D.S. meats.	64,054,686	60,892,291	58,356,876
Tot. all meats.	280,486,636	254,129,264	283,368,217
P.S. lard.....	85,097,012	44,042,600	65,441,496
Other lard .....	35,534,222	20,502,418	29,897,063
Total lard.....	121,231,234	64,545,018	95,338,559
S.P. reg. hams.	49,933,592	45,888,602	49,289,071
S.P. skin'd hams	59,184,400	56,316,849	68,062,603
S.P. bellies.....	69,745,792	60,309,735	65,291,556
S.P. picnics.....	32,607,058	27,923,521	18,416,712
D.S. bellies.....	47,958,586	35,410,339	43,208,183
D.S. fat backs...	14,596,520	11,828,977	13,582,909

## CANADIAN STORAGE STOCKS.

Stocks of meats on hand in cold storage warehouses in Canada on June 1, 1933, with comparisons, as reported by the Dominion Live Stock Branch:

	June 1, 1933.	June 1, 1932.	5 yr. av.
Beef .....	8,057,416	7,905,505	9,235,258
Veal .....	1,204,281	2,155,909	1,628,046
Pork .....	40,153,802	42,308,067	39,510,962
Mutton and lamb...	794,640	2,311,866	1,949,673

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to July 6, 1933, show exports from that country were as follows: To the United Kingdom, 133,934 quarters, to the Continent, 4,764. Exports the previous week were: To England, 36,362 quarters; to Continent, 13,674.

Watch "Wanted Page" for bargains.

# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—Native and branded steers advanced another half-cent this week in the packer hide market, with an active trade in those descriptions despite the short week occasioned by the holiday interruption. All packers moved a total of around 65,000 or more hides around mid-week, and around 6,000 more later, running well to June take-off but with some Mays included; some bookings to private tanning account also removed around 25,000 hides from market.

Heavy steers are fairly well sold up and in good demand and packers' ideas at present are a half-cent higher for native steers. Light native cows have been somewhat draggy, with most of the support coming to the market from sole leather interests. However, packers secured their last week's asking prices for light native cows, and a fair quantity moved, mostly to specialty leather tanners, on that basis. Most of the light cows moving were River point take-off, although in the early trading one packer secured same price for all points. However, the market appears firmer as the week closes, with one packer moving straight Chicago June take-off light cows on that basis.

Total of about 18,500 native steers sold at 13c; around 3,000 extreme light native steers moved early at 12½c for all points.

About 5,000 butt branded steers moved at 13c, and 6,000 Colorados at 12½c. Heavy Texas steers quoted 13c, nom.; light Texas steers held at 12½c, and extreme light Texas steers at 12c.

Heavy native cows are available at 12c. Total of 27,000 light native cows, mostly River point take-off, sold early at 12½c, although one packer moved a small lot to all points at same figure; later, this packer sold 4,000 Chicago take-off June light cows at 12½c. Branded cows are available at 12c.

One packer sold 1,500 May native bulls late this week at 10c; this figure paid late last week for couple cars. Branded bulls quoted around 9½c, nom.

**SMALL PACKER HIDES**—Some June small packer all-weights are being offered by a local killer at 12½c for natives and 12c for branded, production of outside plants; same killer reports declining bids at ¼c less for one mid-east plant.

Local small packer association late this week sold a car native steers at 13c, car extreme light native steers 12½c, car light native cows 12½c, and car branded cows 12c, July take-off, going to Exchange interests.

**FOREIGN WET SALTED HIDES**—In the South American market, 14,000 frigorifico steers sold late last week at \$31.00 gold, variously figured at 11½c to 11½c, c.i.f. New York, account wide fluctuations in exchange rate this week. Mid-week, 4,000 LaPlatas and 4,000 Swift Uruguay steers sold to Europe at \$31.00 gold, equal to 12½c, c.i.f. N. Y.

**COUNTRY HIDES**—Country hides are slightly firmer, but this market has been handicapped by the lack of interest on the part of upper leather tanners, by the seasonal lag in quality of country hides, which at this season are be-

low packer hide quality, and further by the announced intention of tanners to buy only trimmed hides after July 1. Some dealers are not inclined to handle only trimmed hides and are asking a premium for such stock. All-weights quoted around 8½c, selected, delivered Chicago. Heavy steers and cows 7@7½c, nom. Buff weights quoted around 9c top. Extremes sold at 10c, presumably for untrimmed hides; higher asked for trimmed. Some quote extremes 9½@10c, inside price bid. Bulls 5½@6c, nom. All-weight branded around 6½c, flat, less Chicago freight.

**CALFSKINS**—Last trading in packer calfskins, previous week, was 35,000 May calf, at 20c for northern heavies 9½ lb. and up, and 18c for all point lights under 9½ lb., while 5,000 May river point heavies sold later at 19c.

Chicago city calfskins last sold, previous week, at 15c for 8/10 lb. and 16½c for 10/15 lb.; market quiet but apparently firm, collectors talking ½c higher. Outside cities, 8/15 lb., quoted around 15c, nom.; mixed cities and countries 13@13½c; straight countries 10½@11c. Chicago city light calf and deacons \$1.10 last paid, to \$1.25 asked.

**KIPSKINS**—Packer kipskins last sold at 15c for 1,000 April northern overweights. May kips offered at 17c for northern natives, 16c for overweights and 15c for branded.

Last sale of Chicago city kipskins, previous week, was a car at 14c, with 13½c paid earlier. Outside cities around 14c; straight countries around 10c.

Packers asking \$1.10 for regular slunks.

**HORSEHIDES**—Horsehides steady to firm, with best city renderers quoted \$3.25@3.50; mixed cities and countries around \$2.85 for No. 1's, No. 2's at 50c less.

**SHEEPSKINS**—Dry pelts recently sold at 16c for full wools; the wool market continues firm, with stocks below normal. Car of packer shearlings sold this week at 90c for No. 1's, 75c for No. 2's, and 60c for clips, or 5c over last sales for each description; season about over and offerings scarce. Pickled skins appear firm; only sales of native pickled skins reported so far was a sale previous week at \$6.50 per doz. for the three top grades at Philadelphia, small ones and No. 2's out; \$6.50@7.00 per doz. talked at present.

Native spring lamb pelts last sold at \$1.70 per cwt. live lamb at New York, and \$1.50 per cwt. at Chicago. Outside small packer spring lamb pelts quoted 70@80c each.

## New York.

**PACKER HIDES**—No activity reported as yet on June hides; a few May Colorados still held, also few cows and bulls, but market otherwise cleaned up to June 1st, and quotable nominally on basis of Chicago prices.

**CALFSKINS**—Calfskin market quiet this week but steady to firm and stocks light. Last trading, previous week, was at \$1.25@1.35 for 5-7's, \$1.70@1.80 for 7-9's, and \$2.25@2.35; later \$2.40 for 9-12's, collectors' and packers' takeoff.

## N. Y. HIDE FUTURE PRICES.

Saturday, July 1, 1933—Close: Sept. 12.75; Dec. 12.93 sale; Mar. 13.11@13.20; June 13.30@13.50; sales 3 lots. Closing unchanged to 6 points higher.

Monday, July 3, 1933—Holiday.

Tuesday, July 4, 1933—Holiday.

Wednesday, July 5, 1933—Close: Sept. 13.10@13.25; Dec. 13.23@13.25; Mar. 13.49@13.55; June 13.65@13.80; sales 85 lots. Closing 30@38 points higher.

Thursday, July 6, 1933—Close: Sept. 13.20 sale; Dec. 13.31@13.35; Mar. 13.60@13.65; June 13.75@13.75; sales 26 lots. Closing 8@11 points higher.

Friday, July 7, 1933—Close: Sept. 13.25@13.40; Dec. 13.45 Sale; Mar. 13.70@13.75; June 13.85; Sales 28 lots. Closing 5 to 14 points higher.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended July 7, 1933, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended July 7.	Prev. week.	Cor. week, 1932.
Spr. nat. ....	13 @13½n	12½ @13n	5 @ 5¼n
Hvy. nat. str. ....	13 @13	12½ @12½	4 @ 4¼
Hvy. Tex. str. ....	13n @13n	12½ @12½	4 @ 4¼
Hvy. butt brand'd str. ....	13 @13	12½ @12½	4 @ 4¼n
Hvy. Col. str. ....	12½ @12½	12 @12	4 @ 4
Ex-light Tex. ....	12n @12n	12n @12n	4 @ 4
Brnd'd cows. ....	12ax @12ax	12ax @12ax	4 @ 4
Hvy. nat. cows ....	12ax @12ax	12ax @12ax	3 @ 3¼
Lt. nat. cows. ....	12½ @12½	12 @12½	4 @ 4¼
Nat. bulls ....	10 @10½	10 @10½	2 @ 2½
Brnd'd bulls. ....	9½ @9½	9½ @9½	2 @ 2
Calfskins ....	18 @20	18 @20	0n @0n
Kips, nat. ....	17 @17	16 @17	5¼ @ 5¼
Kips, ov-wt. ....	15 @15	15 @15	4 @ 4¼
Kips, brnd'd ....	14 @14	14 @14	4n @4n
Slunks, reg. ....	110 @110	85 @110	32½ @32½
Slunks, hris. ....	40 @50	40 @50	20 @25

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
Nat. all-wts. ....	11½ @12n	11½ @12ax	3¼ @ 4n
Branded ....	11 @11½n	11 @11½ax	3¼ @ 3¼n
Nat. bulls. ....	9 @9½n	9 @9½n	2n @2n
Brnd'd bulls. ....	8½ @9n	8½ @9n	2n @2n
Calfskins ....	15 @16½	15 @16½	5 @ 5¼n
Kips ....	14 @14	14 @14	5 @ 5¼n
Slunks, reg. ....	85ax @85ax	85ax @85ax	6n @6n
Slunks, hris. ....	40n @40n	40n @40n	20 @20

COUNTRY HIDES.			
Hvy. steers. ....	7 @ 7¼n	7 @ 7¼n	2¼ @ 2¼n
Hvy. cows. ....	7 @ 7¼n	7 @ 7¼n	2¼ @ 2¼n
Butts. ....	9 @ 9n	9 @ 9n	3n @ 3n
Extremes ....	9¼ @10	9 @ 9¼	3n @ 3n
Bulls. ....	5¼ @6	5¼ @ 5¼	1¼ @ 2n
Calfskins ....	10½ @11	11n @11n	3¼ @ 3¼
Kips ....	10 @10	10n @10n	3¼ @ 3¼
Light calf. ....	50 @55	50 @55	15 @20n
Deacons ....	50 @55	50 @55	15 @20n
Slunks, reg. ....	20n @20n	20n @20n	10n @10n
Slunks, hris. ....	10n @10n	10n @10n	5n @5n
Horsehides ....	2.85@3.50	2.75@3.35	1.25@1.75

SHEEPSKINS.			
Pkr. lambs. ....	70 @80	75 @85n	6n @6n
Sml. pkr. ....	70 @80	75 @85n	6n @6n
Pkr. shearings. ....	15 @16	14 @16	15 @15
Dry pelts ....	15 @16	14 @16	15 @15

## Handling Hides

Much money is undoubtedly lost by the packer through improper take-off and curing of hides and skins.

Complete directions for the proper handling of hides and skins have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by a 5-cent stamp:

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.  
Please send me copy of directions for take-off and curing of hides and skins.

Name .....  
Street .....  
City .....



# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, July 6, 1933.

**CATTLE**—Compared with close last week: Fed steers and yearlings, steady to 25c higher, light steers and long yearlings showing upturn; heifer and mixed yearlings and other she stock were generally steady, but very uneven, better grade light heifer and mixed yearlings showing strength in instances. Bulls, 10@15c higher; vealers, largely \$1.00 higher. Receipts were smaller than a week earlier, but holiday and other influences made for very inequitable marketings. These provided an unsettling influence in trade. Extreme top fed steers, \$7.00 for medium weights; best heavies, \$6.85; long yearlings, \$6.75. Weighty steers commanded a premium over long yearlings and comparable light offerings. It was largely a fed steer run; grassy and warmed up kinds in moderate supply. It was largely a \$5.00@6.25 market, with better grade weighty steers mainly \$6.25@6.50.

**HOGS**—Compared with last Friday: Market unevenly strong to 15c higher; packing sows, 10@25c up. Broader shipping demand, advance in fresh pork trade and strong provisions market were stimulating factors in hog market. Closing top, \$4.65; bulk good to choice 200 to 290 lbs., \$4.55@4.65; 300 to 350 lbs., \$4.35@4.55; 140 to 190 lbs., \$3.75@4.60; pigs, \$3.00@3.50; most packing sows, \$3.65@4.10; smooth light-weights, up to \$4.25.

**SHEEP**—Compared with close last week: Desirable lambs and yearlings, 50@75c and more higher. Active competition was a trade factor despite expanded aggregate numbers. Throwouts were up relatively smaller amounts; sheep, firm; week's top, \$8.25, paid at close for choice natives. Thursday's bulk desirable kinds, \$7.75@8.00; choice westerns at mid-week, unsorted, \$7.75@7.85; clipped California lambs, upward to \$7.50; yearlings, \$6.25@6.50 mostly; ewes, \$1.00@2.50, according to quality.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., July 6, 1933.

**CATTLE**—A weaker undertone featured the fed steer and yearling trade, and values are mostly 15@25c lower than last Friday. Receipts were light at

the close, and some strength developed on the final session. Choice yearlings went at \$6.35, while several loads of light and medium weight steers brought \$5.75@6.25. Choice heavy steers reached \$5.75, and bulk of fed offerings cleared from \$4.50@5.75. Mixed yearlings and fed heifers ruled weak to 25c lower, and slaughter cows held at steady to weak levels. Bulls were slightly lower, but vealers held about steady, with top at \$5.50.

**HOGS**—Offerings scaling 180 lbs. and above sold to good advantage, and most sales are 10@15c higher than late last week. Underweights, however, have been extremely hard to sell, and declines of 10@15c were effected. Choice 210 to 240-lb. weights scored \$4.45 at the close, while bulk of good to choice 190 to 325-lb. averages ranged from \$4.30@4.40. Lighter weights sold in a wide spread of prices, with 140- to 180-lb. weights ranging from \$3.00@4.25 according to weight and finish. Packing sows are steady at \$3.35@3.80.

**SHEEP**—Supplies of fat lambs were limited, and values advanced sharply, with late sales fully 75c over last week's close. Choice natives scored \$7.75 to shippers and \$7.65 to packers, while late bulk ranged from \$7.50@7.65. Best Arizona lambs at the finish brought \$7.40. Yearlings are strong to 10c higher, with the top at \$5.75 and the bulk going at \$4.75@5.65. Aged sheep held steady, with most fat ewes at \$1.50@2.00.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., July 6, 1933.

**CATTLE**—Steers recovered today all losses sustained early in the week. Compared with the close of the preceding week, steers, mixed yearlings, heifers and cow stuff steady; sausage bulls, 15@25c higher; vealers, 50c higher. For the week bulk of steers brought \$4.50@5.85, with top medium weights, \$6.25; top yearlings, \$6.15; best heavies, \$5.85. Most mixed yearlings and heifers earned \$4.25@5.25; good and choice descriptions, largely \$5.00@5.65, top heifers claiming \$6.10, and best mixed kinds \$5.75. Most cows brought \$2.50@3.25; top, \$3.75; low cutters, largely \$1.50@1.75. The session closed with top sausage bulls, \$3.15; best vealers, \$5.00.

**HOGS**—Prices gained 10@20c since last Friday, the high point being reached Thursday. The late top was \$4.65, with bulk of hogs selling from

\$4.40@4.60; pigs, \$2.65@3.25; packing sows, \$3.50@3.75.

**SHEEP**—Fat lambs advanced 50c to mostly 75c, top reaching \$7.75 on Thursday. Bulk of lambs cleared at \$7.25@7.50; buck lambs, \$6.25@6.50; common throwouts, \$3.00@3.50; fat ewes, \$1.50@2.75.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., July 6, 1933.

**CATTLE**—Advances and declines during the week just about offset in the market for fed steers and yearlings, and current prices are barely steady to 10@15c lower than at the close of last week. She stock was in rather light supply, and with a good demand from all interests, prices are strong to 25c higher for the week. Bulls are 10@15c higher, and vealers strong. Choice 1,155-lb. steers topped for the week at \$6.60, and choice 881-lb. heifers sold at \$5.25. Practical top on vealers held at \$5.00; odd head choice selects, \$5.50@6.00.

**HOGS**—Comparisons Thursday with last Saturday shows hog prices 15@25c higher. Thursdays top, \$4.40; bulk 180 to 350-lb. averages, \$4.10@4.35; better grade, 140- to 180-lb. averages, \$3.50@4.10; medium grade, down to \$3.25; sows, \$3.65@3.95; stags, \$3.25@3.65.

**SHEEP**—Moderate to light receipts resulted in an upturn of around 25c on lambs, while yearlings and matured sheep are steady with last Friday. Thursdays bulk range lambs \$7.50; sorted native lambs, \$7.25@7.50; fed clipped lambs, \$7.15@7.25; fed yearlings up to \$5.25; good and choice ewes, \$1.25@2.00.

## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., July 5, 1933.

**CATTLE**—Cattle trade here so far this week has shown some slight strength, due mainly to decreased receipts. Compared with the close of last week, slaughter steers and yearlings are strong to 15c or more higher. Bulk are now selling at \$4.00@5.60, with a few loads and part loads at \$5.65@5.75. Butcher heifers sold at \$3.00@4.25; a few choice fed offerings, to \$5.00 and better; grass fat cows, \$2.50@2.75; low cutters and cutters, \$1.50@2.25; medium grade bulls, \$2.60@2.85; good to choice vealers, \$3.50@4.50, a few to \$5.00.

**HOGS**—Hog prices are somewhat higher than late last week, bulk better 180 to 325 lbs. selling at \$4.10@4.30; a short load of choice 200-lb. Hampshires, \$4.35; better 325- to 400-lb. butchers, \$3.75@4.10; 160 to 180 lbs., \$3.75@4.10 or better; 140 to 160 lbs., \$3.60@3.75; pigs, \$3.00@3.25; bulk packing sows, \$3.25@3.65.

**SHEEP**—Fat lamb prices are considerably higher than a week ago, bulk good to choice native ewe and wether lambs now selling largely at \$7.00, with two cars of choice Washington lambs late at \$7.50. Medium to good yearling wethers sold at \$3.00@5.00; fat ewes, \$1.00@2.25.

# KENNETT-MURRAY

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Montgomery, Ala. Sioux City, Ia.



## SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., July 6, 1933.

**CATTLE**—Slaughter steer and yearling prices for the first three days of the week ruled steady to 25c lower than last Friday. Choice long yearlings reached \$6.35, medium weight beefs made \$6.25, and heavy bullocks stopped at \$6.10. Several loads cleared at \$5.75@6.00, and most grainfeds turned at \$4.50@5.50. Fat she stock ruled unevenly weak to 25c lower. Loadlots of choice light heifers went at \$5.00@5.25, with grassy kinds down to \$3.00 and under. Beef cows moved largely at \$2.25@3.50, and late in the week low cutters and cutters sold mainly at \$2.25 down. Little change developed for bulls and vealers. Medium bulls sold up to \$2.85, and select vealers cashed at \$6.00.

**HOGS**—Moderate receipts and favorable outside influences gave strength to hog prices, and compared with last Friday a 10@15c advance was registered. Mid-week top reached \$4.50, while bulk 190- to 350-lb. butchers cleared at \$4.15@4.30. Most 140- to 180-lb. averages cashed \$3.00@4.00, with packing sows \$3.60@3.90.

**SHEEP**—Light receipts proved a bullish factor. Compared with last Friday, fat lambs and yearlings showed a 35@50c upturn, while slaughter ewes remained unchanged. On closing rounds good and choice native lambs cashed at \$7.25@7.50; top, \$7.50. Fed clipped Californias made \$7.15, with good Idaho rangers \$7.00. Fed clipped yearlings turned at \$5.25@5.40, with slaughter ewes \$1.75 down.

## ST. LOUIS HOGS IN JUNE.

Receipts, weights and range of top prices of hogs at National Stock Yards, Ill., for June, 1933, with comparisons, as reported by H. L. Sparks & Co.:

	June, 1933.	June, 1932.
Receipts, number	322,562	212,815
Average weight, lbs.	214	209

Top prices:		
Highest	\$ 5.00	\$ 5.00
Lowest	4.50	3.30
Average cost	4.48	3.64

More butcher hogs are looked for in July and August in proportion to total runs than were received in June. A good many lights and pigs have been running half fat on account of hot weather through the West. Better quality is expected during July.

## NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended July 1, 1933:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,885	8,906	4,153	49,490
Central Union	2,062	1,091		16,717
New York	2,019	2,986	11,953	10,106
Total	7,966	13,973	16,106	76,283
Previous week	6,926	10,614	16,027	67,332
Two weeks ago	6,450	13,039	13,021	66,050

## HOGS AT 11 MARKETS IN JUNE.

Hog receipts during June at the eleven principal markets of the country totaled 2,264,000 head. This was the largest run for any single month during 1933, and compares with receipts of 1,576,000 head in June, 1932. Receipts were the largest for June in any year since 1928. For the six months ended with June receipts of 11,491,000 head were the smallest for the period since 1910.

At Chicago receipts at 682,530 were the largest for the month since 1928, with average weight heavier, the tonnage of pork being larger than that indicated by the actual numbers received. The average weight for the month, 252 lbs., was heaviest for June since 1926, and compared with 244 lbs. a year ago and 246 lbs. two years ago. Five years ago the average weight in June was only 233 lbs. Prior to 1910, it is pointed out, the June average seldom reached 240 lbs., with many monthly average weights below 220 lbs.

Average price for the month at Chicago was \$4.50, which compares with \$4.55 in May, \$3.10 in December, \$3.50 in June, 1932, and \$6.40 in June two years ago.

## HOG WEIGHTS AND COSTS.

Average weight and cost of hogs purchased at 10 of the principal public markets of the United States by packers and shippers during May, 1933, with comparisons, are reported by the U. S. Department of Agriculture as follows:

May, 1933. Apr., 1933. May, 1932.

	Wt. Lbs.	Cost Per cwt.	Wt. Lbs.	Cost Per cwt.	Wt. Lbs.	Cost Per cwt.
Chicago	250	\$4.51	251	\$3.77	239	\$3.34
Denver	224	4.14	223	3.50	215	2.81
E. St. Louis	216	4.41	216	3.62	208	3.32
Fort Worth	206	3.87	206	3.27	210	3.05
Kansas City	231	4.21	234	3.48	223	3.06
Omaha	268	4.12	268	3.41	246	2.80
Sioux City	267	4.11	266	3.39	242	2.83
So. St. Joseph	243	4.18	244	3.43	230	2.96
So. St. Paul	247	4.13	239	3.48	227	2.94
Wichita	221	3.97	221	3.29	212	2.90

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended July 1, 1933:

	At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended July 1	195,000	616,000	273,000	
Previous week	180,000	660,000	342,000	
1932	166,000	394,000	324,000	
1931	158,000	422,000	271,000	
1930	146,000	578,000	249,000	
1929	205,000	601,000	226,000	
1928	207,000	563,000	262,000	

## Hogs at 11 markets:

Week ended July 1.....	533,000
Previous week .....	558,000
1932 .....	325,000
1931 .....	373,000
1930 .....	322,000
1929 .....	522,000
1928 .....	497,000

## At 7 markets.

	Cattle.	Hogs.	Sheep.
Week ended July 1	153,000	449,000	154,000
Previous week	138,000	474,000	191,000
1932	125,000	275,000	178,000
1931	125,000	336,000	191,000
1930	111,000	458,000	181,000
1929	145,000	458,000	189,000
1928	146,000	427,000	180,000

## JUNE MARKETS AT CHICAGO

Cattle receipts at Chicago during June, at 176,887 head, were the largest for any month during the year with the exception of May, when 177,227 head arrived. Sheep receipts, on the other hand, were the smallest for the month during the year, totaling only 211,792 head. For the first six months of 1933 cattle receipts at Chicago totaled 917,790 head, the smallest for the period in more than twelve years and well under the 1907-1910 average. Sheep receipts for the period, 1,765,766 head, were the smallest since 1929, and are about on a par with the 1907-1910 average of receipts at this market.

The average weight of cattle during June was 995 lbs. compared with 991 in May, 998 in December, 994 in June 1932, 1004 lbs. two years ago and 1009 lbs. in June, 1930. The average weight of sheep at 79 lbs. compared with 82 lbs. in May 85 lbs. in December, 78 lbs. in June a year ago, 76 lbs. two years ago and 75 lbs. in June, 1930.

Average price of beef steers in June at \$5.80 compared with \$5.60 in May, \$5.50 in December, \$6.65 a year ago and \$7.45 two years ago. Lambs brought an average of \$7.40 during the month which was \$1.10 higher than in May, \$1.70 higher than in December, \$1.60 higher than a year earlier and 35 cent lower than in the same month of 1931.

## CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week ended June 29, 1933:

## BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended June 29.	Prev. week.	Same week, 1932.
Toronto	\$6.00	\$5.85	\$6.75
Montreal	5.50	5.60	6.25
Winnipeg	5.25	5.50	6.00
Calgary	4.50	4.00	5.15
Edmonton	4.50	4.75	5.00
Prince Albert	3.50	3.50	....
Moose Jaw	4.50	4.50	5.25
Saskatoon	4.40	4.00	5.00

## VEAL CALVES.

	Week ended June 29.	Prev. week.	Same week, 1932.
Toronto	\$6.00	\$6.00	\$6.25
Montreal	5.50	5.50	5.00
Winnipeg	4.50	4.50	5.00
Calgary	4.75	4.75	5.00
Edmonton	4.00	4.00	4.00
Prince Albert	3.25	3.35	....
Moose Jaw	3.50	3.50	4.00
Saskatoon	3.00	3.50	....

## SELECT BACON HOGS.

	Week ended June 29.	Prev. week.	Same week, 1932.
Toronto	\$6.45	\$6.40	\$5.10
Montreal	6.75	6.75	5.50
Winnipeg	5.85	5.75	4.05
Calgary	6.75	6.35	3.75
Edmonton	5.80	5.45	3.85
Prince Albert	5.55	5.45	4.20
Moose Jaw	5.60	5.50	4.20
Saskatoon	5.55	6.45	4.35

## GOOD LAMBS.

	Week ended June 29.	Prev. week.	Same week, 1932.
Toronto	\$9.00	\$9.00	\$8.00
Montreal	8.50	9.00	8.00
Winnipeg	7.50	6.50	7.00
Calgary	5.50	6.25	5.00
Edmonton	5.00	5.50	5.50
Prince Albert	5.00	4.50	....
Moose Jaw	5.00	7.00	5.50
Saskatoon	4.50	5.50	4.50

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## LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at four leading Western markets, Thursday, July 6, 1933, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or city hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.
Lt. lt. (140-160 lbs.) gd.-ch.	\$3.90@ 4.50	\$3.50@ 4.35	\$3.50@ 4.00	\$2.75@ 3.85
Lt. wt. (160-180 lbs.) gd.-ch.	4.15@ 4.60	4.10@ 4.40	3.85@ 4.10	3.50@ 4.30
(180-200 lbs.) gd.-ch.	4.30@ 4.60	4.35@ 4.55	4.10@ 4.30	4.00@ 4.40
Med. wt. (200-220 lbs.) gd.-ch.	4.55@ 4.65	4.50@ 4.60	4.25@ 4.35	4.25@ 4.45
(220-250 lbs.) gd.-ch.	4.55@ 4.65	4.50@ 4.60	4.25@ 4.40	4.25@ 4.45
Hvy. wt. (250-280 lbs.) gd.-ch.	4.55@ 4.65	4.50@ 4.60	4.10@ 4.35	4.25@ 4.40
(280-350 lbs.) gd.-ch.	4.35@ 4.60	4.55@ 4.65	4.10@ 4.35	4.20@ 4.40
Pkg. sows (275-500 lbs.) med.-ch.	4.00@ 4.30	3.70@ 3.85	3.85@ 3.95	3.65@ 3.80
(350-425 lbs.) good	3.80@ 4.10	3.65@ 3.75	3.80@ 3.90	3.50@ 3.65
(425-550 lbs.) good	3.85@ 3.85	3.60@ 3.70	3.85@ 3.90	3.50@ 3.50
(275-500 lbs.) good	3.50@ 3.75	3.50@ 3.65	3.50@ 3.65	3.25@ 3.50
Sltr. pigs (100-130 lbs.) gd.-ch.	3.00@ 3.60	2.50@ 3.35	.....	2.25@ 2.75
Av. cost and wt. Thurs. (pigs excl.)	.....	.....	.....	.....

## Slaughter Cattle and Calves:

STEERS (900-900 LBS.):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.
Choice	6.25@ 7.00	6.00@ 6.50	5.90@ 6.50	5.60@ 6.25
Good	5.25@ 6.25	5.25@ 6.00	4.85@ 5.90	4.85@ 5.60
Medium	4.50@ 5.25	4.50@ 5.25	4.25@ 4.85	3.75@ 5.85
Common	3.00@ 4.75	3.50@ 4.50	3.25@ 4.25	.....

## STEERS (900-1100 LBS.):

Choice	6.25@ 7.00	6.00@ 6.50	5.90@ 6.50	5.60@ 6.25
Good	5.25@ 6.25	5.25@ 6.00	4.85@ 5.90	4.85@ 5.60
Medium	4.75@ 5.25	4.50@ 5.25	4.25@ 4.85	3.75@ 4.85
Common	3.25@ 4.75	3.50@ 4.50	3.25@ 4.25	.....

## STEERS (1100-1300 LBS.):

Choice	6.25@ 7.00	6.00@ 6.50	5.90@ 6.50	5.60@ 6.25
Good	5.25@ 6.25	5.25@ 6.00	4.85@ 5.90	4.85@ 5.60
Medium	4.50@ 5.25	4.50@ 5.25	4.25@ 4.85	3.75@ 4.85
Common	3.25@ 4.75	3.50@ 4.50	3.25@ 4.25	.....

## STEERS (1300-1500 LBS.):

Choice	6.00@ 7.00	6.00@ 6.50	5.75@ 6.50	5.35@ 6.15
Good	5.25@ 6.25	5.25@ 6.00	5.00@ 5.90	4.85@ 5.60

## HEIFERS (550-850 LBS.):

Choice	5.25@ 6.00	5.50@ 6.25	5.00@ 5.50	.....
Good	4.75@ 5.50	4.75@ 5.50	4.50@ 5.00	.....
Medium	2.75@ 5.00	3.00@ 4.75	.....	.....
Common	4.75@ 6.00	.....	.....	.....

## COWS:

Choice	2.75@ 4.75	.....	.....	.....
Good	3.00@ 4.25	3.25@ 3.50	.....	.....
Com-med.	2.50@ 3.00	2.50@ 3.25	2.80@ 3.25	.....
Low cutter and cutter	1.50@ 2.50	1.25@ 2.50	2.00@ 2.50	.....

## BULLS (YRLS. EX. BEEF):

Good-choice	3.25@ 3.75	2.75@ 3.50	.....	.....
Cul-med.	2.75@ 3.05	2.25@ 3.00	.....	.....

## VEALERS (MILK-FED):

Good-choice	5.25@ 6.75	3.50@ 4.75	.....	.....
Medium	4.50@ 5.25	2.75@ 3.50	.....	.....
Cul-med.	3.00@ 4.50	2.00@ 2.75	.....	.....

## CALVES (250-500 LBS.):

Good-choice	4.00@ 5.00	4.75@ 5.50	.....	.....
Cul-med.	2.75@ 4.00	2.75@ 4.75	.....	.....

## Slaughter Sheep and Lambs.

LAMBS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.
(90 lbs. down) gd.-ch.	7.50@ 8.25	7.00@ 7.75	7.00@ 7.50	7.25@ 7.75
Com-med.	5.00@ 7.50	3.00@ 7.00	4.75@ 7.00	4.00@ 7.25

## YEARLING WETHERS:

(90-110 lbs.) gd.-ch.	5.00@ 6.50	4.75@ 5.50	.....	5.00@ 5.85
Medium	3.75@ 5.40	4.00@ 4.75	.....	.....

## EWES:

(90-120 lbs.) gd.-ch.	1.75@ 2.75	2.00@ 2.75	.....	.....
(120-150 lbs.) gd.-ch.	1.25@ 2.25	1.50@ 2.50	.....	.....
(All weights) com-med.	1.00@ 1.75	1.00@ 2.25	.....	.....

## SLAUGHTER REPORTS

CATTLE.	CHICAGO.	E. ST. LOUIS.	OMAHA.
Chicago	30,768	26,753	25,311
Kansas City	18,339	17,515	15,122
Omaha	23,851	20,423	17,065
East St. Louis	19,993	16,081	12,586
St. Joseph	7,672	6,033	6,174
Sioux City	11,192	11,062	7,122
Wichita	1,883	2,007	1,818
Fort Worth	5,085	4,133	4,303
Philadelphia	1,549	1,732	1,642
Indianapolis	1,433	1,461	1,548
New York & Jersey City	9,698	9,457	8,869
Oklahoma City	5,575	4,506	2,822
Cincinnati	3,169	3,395	3,429
Denver	2,127	2,672	1,901
St. Paul	11,935	10,510	.....
Milwaukee	2,538	2,384	.....
Total	156,036	140,061	110,312

## HOGS.

Chicago	149,570	157,308	67,384
Kansas City	29,361	70,877	27,877
Omaha	60,773	60,564	25,271
East St. Louis	70,747	60,956	21,718
St. Joseph	29,784	37,253	11,625
Sioux City	62,352	49,050	6,254
Wichita	9,887	12,129	6,487
Fort Worth	10,291	9,897	3,301
Philadelphia	18,046	17,090	15,571
Indianapolis	29,467	30,045	10,851
New York & Jersey City	34,241	37,354	37,324
Oklahoma City	11,489	11,386	3,241
Cincinnati	17,663	19,444	14,937
Denver	10,842	11,028	7,583
St. Paul	36,279	30,394	.....
Milwaukee	18,264	10,175	.....
Total	589,056	633,688	260,054

## SHEEP.

Chicago	54,579	47,410	48,225
Kansas City	18,911	35,326	19,746
Omaha	26,598	25,778	22,799
East St. Louis	28,500	28,062	26,827
St. Joseph	14,206	21,208	17,109
Sioux City	5,372	7,871	9,349
Wichita	1,917	2,484	1,376
Fort Worth	8,250	10,741	40,908
Philadelphia	6,997	7,107	6,969
Indianapolis	4,936	4,245	669
New York & Jersey City	67,829	70,674	71,210
Oklahoma City	2,639	1,945	4,860
Cincinnati	6,472	7,543	4,562
Denver	3,625	1,698	5,370
St. Paul	2,906	2,818	.....
Milwaukee	1,275	754	.....
Total	255,024	275,760	218,000

## CANADA INSPECTED SLAUGHTER.

Inspected slaughter of livestock in Canada during May, 1933, with comparisons are reported as follows:

	May, 1933.	May, 1932.	5 mos., 1933.
Cattle	55,032	44,156	241,276
Calves	60,547	51,240	196,168
Hogs	278,906	254,836	1,228,591
Sheep	30,115	23,204	186,427

Careless work in hog scalding costs money. Read chapter 2 of "PORK PACKING." The National Provisioner's latest book.

## RECEIPTS AT CENTERS

SATURDAY, JULY 1, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	14,000	5,000
Kansas City	250	1,000	500
Omaha	100	3,000	6,000
St. Louis	200	11,000	250
St. Joseph	100	1,500	500
Sioux City	300	2,000	1,000
St. Paul	400	2,000	500
Fort Worth	100	300	100
Denver	400	400	5,400
Louisville	100	900	1,200
Wichita	300	1,300	300
Indianapolis	100	3,000	300
Pittsburgh	100	600	500
Cincinnati	400	1,200	200
Buffalo	100	800	300
Nashville	300	500	1,900

MONDAY, JULY 3, 1933.

Chicago	11,000	33,000	12,000
Kansas City	7,000	11,000	5,000
Omaha	4,000	11,000	4,500
Milwaukee	2,500	8,000	3,500
St. Joseph	1,800	5,500	2,500
Sioux City	3,000	6,000	2,000
St. Paul	3,700	5,500	1,500
Fort Worth	800	1,500	300
Milwaukee	100	600	100
Denver	400	5,000	5,100
Louisville	400	800	8,200
Wichita	700	2,000	500
Indianapolis	500	6,000	1,000
Pittsburgh	500	3,000	1,500
Cincinnati	900	4,000	2,500
Buffalo	1,000	4,300	1,400
Cleveland	600	3,000	1,900
Nashville	900	900	2,900

TUESDAY, JULY 4, 1933.

HOLIDAY.

WEDNESDAY, JULY 5, 1933.

Chicago	21,000	37,000	10,000
Kansas City	6,500	6,000	5,000
Omaha	8,000	10,000	5,500
St. Louis	3,300	11,500	3,000
St. Joseph	2,200	4,000	3,700
Sioux City	2,500	6,000	1,000
St. Paul	1,000	2,500	800
Fort Worth	900	500	1,500
Milwaukee	800	1,000	200
Denver	400	1,000	5,600
Louisville	400	1,000	4,900
Wichita	900	1,500	900
Indianapolis	1,000	12,000	500
Pittsburgh	500	2,500	700
Cincinnati	800	5,600	2,500
Buffalo	400	1,400	1,400
Cleveland	300	900	400
Nashville	700	1,500	3,000

THURSDAY, JULY 6, 1933.

Chicago	4,000	24,000	5,000
Kansas City	2,500	5,000	4,000
Omaha	3,500	18,000	5,500
St. Louis	2,200	12,500	4,000
St. Joseph	2,200	4,000	3,700
Sioux City	2,500	6,000	1,000
St. Paul	1,100	2,500	800
Fort Worth	700	500	1,500
Milwaukee	700	1,000	200
Denver	400	1,500	2,200
Louisville	100	700	2,000
Wichita	500	1,500	200
Indianapolis	800	9,000	2,000
Pittsburgh	1,000	1,000	800
Cincinnati	800	4,500	4,500
Buffalo	300	400	300
Cleveland	300	500	500
Nashville	300	900	1,800

FRIDAY, JULY 7, 1933.

Chicago	1,500	19,000	6,000
Kansas City	1,300	4,500	3,000
Omaha	2,000	14,000	4,000
St. Louis	1,200	11,000	2,000
St. Joseph	1,100	6,000	2,500
Sioux City	2,000	11,000	1,000
St. Paul	5,000	9,500	1,000
Fort Worth	600	2,000	300
Denver	100	4,100	5,500
Indianapolis	400	9,000	300
Pittsburgh	100	1,000	300
Cincinnati	700	4,100	5,500
Buffalo	100	1,400	500
Cleveland	100	1,100	500

## NEW ZEALAND FROZEN MEAT.

Exports of frozen meat from New Zealand during the season October 1, 1932, to April 30, 1933, the bulk of which went to the United Kingdom, is reported as follows by the New Zealand Meat Producers Board: Beef quarters, 152,441 compared with 55,712 a year earlier; mutton carcasses, 1,020,920 and 1,572,543; lamb carcasses, 5,008,100 and 4,926,620; pork carcasses, 139,147 and 76,249 and bags of boneless beef, 122,936 in the period ended April 30, 1933, compared with 112,850 in the same period a year earlier.

July 8, 1933.

## THE NATIONAL PROVISIONER

35

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 1, 1933, with comparisons, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,134	6,259	5,204
Swift & Co.	4,132	3,494	3,813
Morris & Co.	2,536	2,618	2,374
Wilson & Co.	5,139	7,044	2,744
Anglo-Amer. Prov. Co.	1,575	.....	.....
G. H. Hammond Co.	2,807	1,792	.....
Libby, McNeill & Libby.	449	.....	.....
Shippers	11,499	6,239	2,145
Others	6,080	30,981	2,145
Brennan Packing Co.	5,652	hogs; Independent	.....
Packing Co., 1,848 hogs; Boyd, Lanham & Co.,	.....	.....	.....
1,418 hogs; Hygrade Food Prod. Corp., 2,906 hogs;	.....	.....	.....
Agar Pkg. Co., 2,281 hogs.	.....	.....	.....
Total: 39,312 cattle; 7,796 calves; 72,514 hogs;	.....	.....	.....
17,350 sheep.	.....	.....	.....

Not including 2,916 cattle, 1,589 calves, 70,414 hogs and 38,190 sheep bought direct.

## KANSAS CITY.

	Cattle & calves.	Hogs.	Sheep.
Armour and Co.	3,315	3,560	3,073
Cudahy Pkg. Co.	3,016	2,843	5,200
Morris & Co.	2,472	2,754	2,214
Swift & Co.	2,089	12,106	4,558
Wilson & Co.	2,097	3,790	3,413
Independent Pkg. Co.	.....	.....	.....
Jos. Baum Pkg. Co.	546	546	8
Others	3,203	3,950	445
Total	18,338	29,361	18,911

## OMAHA.

	Cattle & calves.	Hogs.	Sheep.
Armour and Co.	6,719	17,563	4,967
Cudahy Pkg. Co.	6,081	14,464	7,131
Dold Pkg. Co.	766	7,692	.....
Morris & Co.	2,965	3,905	62
Swift & Co.	7,236	11,283	4,796
Others	.....	17,540	.....
Geo. Hoffman Pkg. Co., 125 cattle; Grt. Omaha	.....	.....	.....
Pkg. Co., 25 cattle; Omaha Pkg. Co., 72 cattle;	.....	.....	.....
J. Roth & Sons, 65 cattle; So. Omaha Pkg. Co.,	.....	.....	.....
38 cattle; Eagle Pkg. Co., 11 cattle; Lincoln Pkg.	.....	.....	.....
Co., 384 cattle; Nagle Pkg. Co., 17 cattle; Sinclair	.....	.....	.....
Pkg. Co., 123 cattle; Wilson & Co., 1,339 cattle.	.....	.....	.....
Total: 25,656 cattle and calves; 71,547 hogs;	.....	.....	.....
16,656 sheep.	.....	.....	.....

## EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,320	2,171	12,577	12,853
Swift & Co.	2,336	3,353	9,283	13,311
Morris & Co.	1,086	963	.....	.....
Hunter Pkg. Co.	1,161	.....	6,637	920
Hell Pkg. Co.	.....	.....	2,448	.....
Krey Pkg. Co.	.....	.....	5,355	.....
American Pkg. Co.	.....	.....	104	.....
Total	6,903	6,187	36,404	27,084
Not including 2,999 cattle, 3,931 calves, 65,450	.....	.....	.....	.....
hogs and 9,907 sheep bought direct.	.....	.....	.....	.....

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	37	.....	2,691	261
Laclede Pkg. Co.	11	.....	337	.....
Sleloff Pkg. Co.	86	.....	816	.....
American Pkg. Co.	16	.....	.....	.....
Hunter Pkg. Co.	.....	.....	74	.....
Sokolik Pkg. Co.	5	41	.....	87
Shippers	490	328	2,314	1,388
Others	84	62	170	46
Total	708	431	5,772	1,782

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,780	689	15,380	8,778
Armour and Co.	3,373	648	14,768	5,428
Others	875	27	236	290
Total	7,028	1,364	29,784	14,496

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,612	208	20,181	1,769
Armour and Co.	3,929	189	19,887	1,280
Swift & Co.	2,861	184	11,501	1,547
Shippers	3,170	45	2,575	.....
Others	202	22	36	.....
Total	13,774	615	54,180	4,596

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,651	926	5,567	1,340
Wilson & Co.	1,716	949	5,635	1,299
Others	113	26	287	.....
Total	3,480	1,901	11,489	2,639
Not including 194 cattle bought direct.	.....	.....	.....	.....

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,103	46	1,952	10,353
Armour and Co.	1,068	127	2,171	16,943
Others	1,062	108	1,978	6,438
Total	3,173	341	6,101	33,734

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	780	380	3,429	1,906
Dold Pkg. Co.	428	4	2,655	8
Wichita D. B. Co.	11	.....	.....	.....
Dunn-Ostertag	78	.....	.....	.....
Fred W. Dold & Sons	73	.....	383	.....
Sunflower Pkg. Co.	52	.....	137	.....
Total	1,499	384	6,604	1,917
Not including 3,283 hogs bought direct.	.....	.....	.....	.....

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,955	3,688	14,414	1,151
Cudahy Pkg. Co.	432	1,778	.....	81
Swift & Co.	5,591	6,557	21,865	1,677
United Pkg. Co.	1,657	100	.....	.....
Others	1,842	24	2,816	.....
Total	13,777	11,147	39,085	2,909

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Piankinton Pkg. Co.	1,656	5,539	17,993	1,019
U. D. B. Co., N. Y.	33	.....	.....	.....
R. Gumz & Co.	44	22	67	45
Armour & Co., Milw.	592	2,726	.....	.....
N.Y.B.D.M.Co., N.Y.	40	.....	.....	.....
Shippers	116	.....	.....	34
Others	203	581	101	179
Total	2,684	8,886	18,238	1,277

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,431	980	25,928	5,328
Armour and Co.	589	98	1,822	25
Hilgemeyer Bros.	5	.....	1,012	.....
Brown Bros.	93	19	210	13
Stumpf Bros.	.....	.....	107	.....
Meier Pkg. Co.	64	3	242	.....
Indiana Prov. Co.	13	10	193	.....
Schussler Pkg. Co.	27	.....	310	.....
Maass Hartman Co.	27	5	.....	6
Art Wabnitz	13	35	.....	33
Shippers	1,447	1,584	17,467	2,836
Others	570	182	664	415
Total	4,336	2,896	47,925	8,656

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	.....	.....	.....	326
Ideal Pkg. Co.	18	2	472	.....
E. Kahn's Sons Co.	1,010	366	6,118	4,985
Kroger G. & B. Co.	75	102	2,576	55
J. Lorey Pkg. Co.	.....	.....	251	.....
H. H. Meyer Pkg. Co.	25	.....	4,358	.....
A. Sander Pkg. Co.	4	.....	806	.....
J. Schlachter's Sons.	140	205	.....	45
J. & F. Schroth Co.	21	.....	3,236	.....
John F. Stegner	213	.....	.....	317
Shippers	746	3,343	13,200	.....
Others	844	528	321	395
Total	2,356	2,266	21,481	19,052
Not including 812 cattle, 175 calves, 333 hogs	.....	.....	.....	.....
and 419 sheep bought direct.	.....	.....	.....	.....

## RECAPITULATIONS.

Recapitulation of packers' purchases by markets for week ended July 1, 1933, with comparisons:

## CATTLE.

	Week ended July 1, 1933.	Prev. week.	Cor. week, 1932.
Chicago	39,312	37,157	38,540
Kansas City	18,338	17,515	15,065
Omaha	22,900	18,390	.....
East St. Louis	6,903	12,183	12,809
St. Louis	708	602	.....
St. Joseph	7,028	5,951	6,043
Sioux City	13,774	13,357	8,054
Oklahoma City	3,480	2,849	1,723
Wichita	1,499	1,659	1,444
Denver	3,173	2,796	2,533
St. Paul	13,777	11,452	9,839
Milwaukee	2,684	2,514	2,890
Indianapolis	4,336	4,076	4,890
Cincinnati	2,356	2,454	2,781
Total	143,424	136,574	124,971

## HOGS.

	Week ended July 1, 1933.	Prev. week.	Cor. week, 1932.
Chicago	72,513	78,197	63,821
Kansas City	29,361	35,395	7,638
Omaha	11,547	97,244	51,907
East St. Louis	36,404	78,697	47,724
St. Louis	5,772	5,815	.....
St. Joseph	29,784	37,442	18,240
Sioux City	54,180	52,018	38,214
Oklahoma City	6,104	11,369	3,241
Wichita	6,604	7,292	3,793
Denver	6,101	5,974	8,304
St. Paul	39,095	33,370	32,479
Milwaukee	18,238	16,207	6,296
Indianapolis	47,925	55,353	30,639
Cincinnati	21,481	23,157	16,042
Total	450,494	501,407	312,808

## SHEEP.

	Week ended July 1, 1933.	Prev. week.	Cor. week, 1932.
Chicago	17,350	19,650	19,569
Kansas City	18,911	15,326	19,487
Omaha	16,656	19,554	22,476
East St. Louis	27,084	35,754	33,122
St. Louis	1,782	1,588	.....
St. Joseph	14,496	22,175	18,547
Sioux City	4,596	6,306	7,063
Oklahoma City	2,639	1,945	4,890

Wichita	1,917	2,484	1,376
Denver	33,734	34,311	14,839
St. Paul	2,909	2,818	5,754
Milwaukee	1,277	764	1,312
Indianapolis	8,656	7,141	6,354
Cincinnati	19,052	19,068	18,532
Total	171,059	208,002	173,921

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 26	17,995	1,385	41,935	12,645
Tues., June 27	5,672	2,731	26,407	8,511
Wed., June 28	6,736	1,905	26,570	12,742
Thurs., June 29	6,522	2,632	26,659	5,597
Fri., June 30	2,855	672	25,508	4,857
Sat., July 1	1,900	200	14,000	5,000
Total this week	49,780	9,475	161,079	50,352
Previous week	38,897	8,179	169,351	55,435
Year ago	34,645	9,267	91,552	50,294
Two years ago	31,501	9,110	97,251	52,877

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 26	4,610	33	2,387	15
Tues., June 27	2,207	1	1,024	.....
Wed., June 28	2,098	.....	572	428
Thurs., June 29	1,248	184	1,116	293
Fri., June 30	700	.....	1,439	177
Sat., July 1	100	.....	200	.....
Total this week	11,533	108	6,538	913
Previous week	12,167	141	8,248	422
Year ago	9,644	378	21,574	3,181
Two years ago	11,880	67	19,993	1,748
Total receipts for month and year to July 1 with comparisons:	.....	.....	.....	.....

	June 1933.	1932.	1931.	1930.
Cattle	176,887	153,035	917,700	970,098
Calves	43,698	39,911	228,550	249,092
Hogs	682,530	421,617	3,422,224	3,571,672
Sheep	211,702	253,582	1,765,706	1,915,769

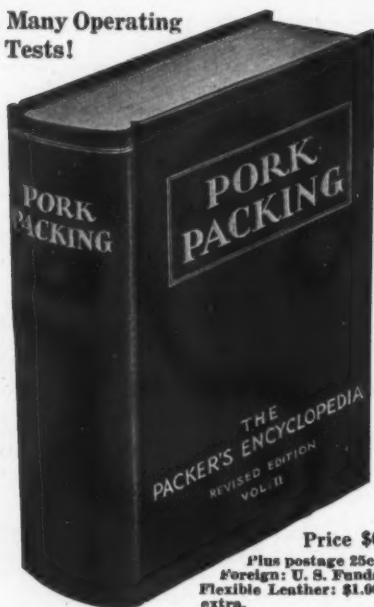
## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended July 1	\$ 5.55	\$ 4.35	\$ 2.35	\$ 6.90
Previous week	5.80	4.45	2.35	7.20
1932	7.25	4.50	1.90	5.45
1931	7.25	6.25	1.35	6.70
1930	10.25	8.80	2.75	11.30
1929	14.05	10.75	5.85	14.00
1928	14.25	10.25	5.85	16.80



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- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Smoking and Smoking Meats
- XIII—Packing Fancy Meats
- XIV—Sausage and Cooked Meats
- XV—Rendering Edible Products
- XVI—Labor and Cost Distribution
- XVII—Merchandising

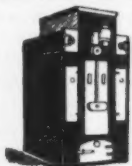
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# Chicago Section

Chicago Board of Trade memberships sold recently at \$10,500, which is double the figure of a month ago.

J. M. Emmart, Louisville, Ky., packer, was renewing old acquaintances in Chicago the past week.

P. Thorgersen, of Jacob E. Decker & Sons Co., Mason City, Iowa, was a Chicago visitor this week.

A. J. Curtis, sales manager of the Nuckolls Packing Co., Pueblo, Colo., was a visitor in Chicago this week.

Max Friedman, president of the Colorado Animal By-Products Co., Denver, Colo., was in Chicago this week.

Frank L. Marx, of Mexico City, representing the Marx Hide & Tallow Co., Louisville, Ky., was in Chicago last week.

Archibald Campbell, former vice president of the Globe Soap Works, Cincinnati, O., was a Chicago visitor this week.

M. G. Middaugh, former head of the branch house department of Swift & Company, has returned from a fishing trip to Northern Minnesota.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 14,406 cattle, 3,752 calves, 22,525 hogs, 13,402 sheep.

Herbert Rumsey, of the Henry Muhs Company, Passaic, N. J., passed through Chicago last week, motoring with his family to the Pacific Coast on a vacation tour.

Chester G. Newcomb, of the Lake Erie Provision Co., Cleveland, O., was in Chicago with his family this week taking in A Century of Progress exposition.

Fred Duffield of Jacob E. Decker & Sons Co., Mason City, Iowa, and Fred Wilson of the Wilson Provision Co., Peoria, Ill., were Century of Progress visitors this week.

Provision shipments from Chicago for the week ended July 1, 1933, with comparisons, were as follows:

	Week July 1.	Previous week.	Same week, '32.
Cured Meats, lbs.	19,652,000	20,133,000	16,966,000
Fresh Meats, lbs.	38,592,000	41,262,000	28,788,000
Lard, lbs.	5,501,000	4,824,000	4,753,000

Jay E. Decker was in from Mason City, Iowa, this week to take in a meeting of the executive committee of the Institute of American Meat Packers, of which he is a member. It is suspected

that he remained over for the "game of a century" on Thursday.

C. B. Davis and Frank Wayman came "back home" for a visit in the general offices of Swift & Company this week. Both are now retired. Claude Davis, who makes his home in Los Angeles, was formerly assistant manager of the refining department and Mr. Wayman was for many years in charge of oleo-margarine sales in the Ft. Worth, Tex., plant.

Theodore Raymond, son of Joseph Raymond, editor of "Ice and Cold Storage" and "Modern Meat Marketing," London, England, and a member of the staff of those publications, who has been in Chicago attending the meeting of the American Society of Refrigerating Engineers and A Century of Progress exposition, visited the offices of THE NATIONAL PROVISIONER this week.

The second group of Armour prize winning salesmen in president T. G. Lee's sales and service promotion contest are in Chicago this week touring A Century of Progress Exposition and visiting the home office. They are E. C. Augustine, Green Bay, Wis.; L. C. Neighbor, Kansas City, Kans.; C. Strube, Philadelphia, Pa.; H. E. Walker, Detroit, Mich.; D. Fall, Steubenville, O.; Henry Miller, Oklahoma City, Okla., and A. R. Watson, Fort Worth, Texas. There were 37 prize winners in all and the balance of the winners will arrive in the city in groups for the next three or four weeks.

Packer executives who were in Chicago during the past week attending committee meetings of the Institute of American Meat Packers included Geo. A. Schmidt, Stahl-Meyer, Inc., New York City; Louis W. Kahn, E. Kahn's Sons Co., Cincinnati, O.; Jay C. Hormel and T. H. Hocker, Geo. A. Hormel & Co., Austin, Minn.; H. Harold Meyer, H. H. Meyer Packing Co., Cincinnati, O.; W. E. Felin, John J. Felin & Co., Inc., Philadelphia, Pa.; R. S. Sinclair, W. R. Sinclair, C. H. Keehn and H. P. Wetsell, Kingan & Co., Indianapolis, Ind.; John W. Rath, R. A. Rath and D. L. Hoff, Rath Packing Co., Waterloo, Iowa; Henry Belz, Belz Provision Co., St. Louis, Mo.; Chester G. Newcomb, Lake Erie Provision Co., Cleveland, O.; Jay E. Decker, F. G. Duffield, and F. A. Grow, Jacob E. Decker & Sons Co., Mason City, Iowa; George M. Foster and C. M. Lawrence, John Morrell & Co., Ottumwa, Iowa; Frank A. Hunter, Hunter Packing Co., East St. Louis, Ill.; Frank A. Kohrs, Kohrs Packing Co., Davenport, Iowa; Samuel Slotkin, Hygrade Food Products Corp., New York City; Geo. N. Meyer, Meyer Packing Co., Indiana, Pa.

## Meat Industry Activity

Luer Packing Co., Los Angeles, Calif., is making plans to install an entirely new hog cutting department.

Lehman Packing Co., Johnson ave., Brooklyn, N. Y., is starting to install a new beef killing floor and will add an additional beef cooler to hold 250 carcasses.

K. Bercowitz, Bloomfield, N. J., has had plans prepared for an abattoir of brick and steel construction to cost \$35,000.

Goldring Packing Co., 3461 East Vernon ave., Vernon, Calif., packers and wholesale meat dealers, is planning a frame and concrete addition and new coolers.

Manhattan Packing Co., 1500 Pelham ave., New York City, has been incorporated with a capital stock of \$50,000 to do a meat packing business.

John J. Felin & Co., Inc., Philadelphia, Pa., are completing plans for general alterations and an addition to the plant.

Burbank Sausage Factory, Charles Przybilla, proprietor, has opened for business at 2913 N. San Fernando Road, Burbank, Calif.

E. Tarducci & T. Domenici are planning to erect a sausage manufacturing plant to cost \$10,000 at 447 Broadway, San Francisco, Calif.

Quality Sausage Co., Beloit, Wis., will erect a one story building at Morrill ave. and 4th st., concrete block construction, 30 x 40 feet, refrigerated.

Swift & Company are making alterations to coolers and rearranging unloading facilities in their branch plant at New Brunswick, N. J.

Geo. A. Hormel & Co., Austin, Minn., are making plans for a new beef killing and cooler building, 3 stories and basement, brick and reinforced construction, 285 x 83 ft. H. Peter Henschien, Chicago, is the architect.

Peter Emge & Sons, Fort Branch, Ind., have already outgrown the new plant built a few years ago, and are now considering preliminary plan for an additional building to house the beef killing department and beef coolers, now housed in the pork building. Smokehouse and sausage department facilities also will be enlarged.

John W. Reichert, Worcester, Mass., has plans in progress for the erection of a meat packing plant and slaughter house. The building will be two stories, 75 x 180 feet, brick, concrete and steel construction.

The meat packing plant of Lee W. Davis & Co., Auburn, Me., was recently destroyed by fire. It will be rebuilt.



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# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading Thursday,  
July 6, 1933.

### REGULAR HAMS.

	Green Standard.	Sweet Standard.	Pickled Fancy.
8-10 .....	11	10 1/4	10 1/4
10-12 .....	10 1/4	10 1/4	10 1/4
12-14 .....	10 1/4	10 1/4	10 1/4
14-16 .....	10 1/4	10 1/4	11
10-16 range .....	10 1/4 @ 10 1/4		

### BOILING HAMS.

	Green Standard.	Sweet Standard.	Pickled Fancy.
10-18 .....	10 1/4	11	11 1/4
18-20 .....	10 1/4	11 1/4	11 1/4
20-22 .....	10 1/4	11 1/4	11 1/4
10-22 range .....	10 1/4		

### SKINNED HAMS.

	Green Standard.	Sweet Standard.	Pickled Fancy.
10-12 .....	11 1/4	11	11 1/4
12-14 .....	11 1/4	11	11 1/4
14-16 .....	11 1/4	11	11 1/4
16-18 .....	11 1/4	11	11 1/4
18-20 .....	10 1/4	11	11 1/4
20-22 .....	10	10 1/4	11 1/4
22-24 .....	9	9 1/4	
24-26 .....	8 1/4	8 1/4	
26-28 .....	7 1/4	8	
30-35 .....	7	7 1/4	

### PICNICS.

	Green Standard.	Sweet Standard.	Pickled Sh. Shank.
4-6 .....	5 1/4	5 1/4	6 1/4
6-8 .....	4 1/4	5 1/4	6
8-10 .....	4 1/4	5 1/4	5 1/4
10-12 .....	4 1/4	5 1/4	5 1/4
12-14 .....	4 1/4	5 1/4	5 1/4

### BELLIES.

	Green Sq. Sals.	S.P. Cured.	Cured Dry Cured.
6-8 .....	9	9	9 1/4
8-10 .....	9	9	9 1/4
10-12 .....	8 1/4	8 1/4	9 1/4
12-14 .....	8 1/4	8 1/4	9
14-16 .....	8 1/4	8 1/4	8 1/4
16-18 .....	8 1/4	8	8 1/4

### D. S. BELLIES.

	Clear Standard.	Fancy.	Rib
14-16 .....	7 1/4		
16-18 .....	7 1/4		
18-20 .....	7 1/4	7 1/4	
20-25 .....	7 1/4	7 1/4	
25-30 .....	7 1/4	7 1/4	6 1/4
30-35 .....	6 1/4		6 1/4
35-40 .....	6 1/4		6 1/4
40-50 .....	6 1/4		6 1/4
50-60 .....	6 1/4		6 1/4

### D. S. FAT BACKS.

	Standard.	Export Trim.
8-10 .....	4 1/4	5
10-12 .....	4 1/4	5 1/4
12-14 .....	5	5 1/4
14-16 .....	5 1/4	5 1/4
16-18 .....	5 1/4	5 1/4
18-20 .....	5 1/4	5 1/4
20-25 .....	5 1/4	5 1/4

### OTHER D. S. MEATS.

Extra short clears .....	35-45	6 1/4 n
Extra short ribs .....	35-45	6 1/4 n
Regular plates .....	6-8	4 1/4
Clear plates .....	4-6	4 1/4
Jowl butts .....		4 1/4
Green square jowls .....		4 1/4
Green rough jowls .....		4 1/4

### LARD.

Prime steam, cash .....	0.75
Prime steam, loose .....	0.85
Refined, in export boxes—N. Y. ....	7.00
Neutral, in tierces .....	7.62 1/2
Raw leaf .....	5.87 1/2

## FUTURE PRICES.

SATURDAY, JULY 1, 1933.

	Open.	High.	Low.	Close.
LARD—				
July .....	6.37 1/2	6.40	6.37 1/2	6.37 1/2 b
Sept. ....	6.70-6.85	6.72	6.85	6.70b
Oct. ....	6.80-6.75	6.85	6.75	6.80b
Nov. ....	6.87 1/2			6.87 1/2 ax
Dec. ....	6.82 1/2-6.85	6.95	6.82 1/2	6.85
Jan. ....	7.10	7.15	7.10	7.15
CLEAR BELLIES—				
July .....	7.27 1/2	7.27 1/2	7.20	7.20
Sept. ....	7.72 1/2-7.75	7.75	7.65	7.75
Oct. ....	8.00	8.00	7.95	7.95

MONDAY, JULY 3, 1933.

LARD—				
July .....	6.60	6.62 1/2	6.55	6.57 1/2 b
Sept. ....	6.90-6.95	6.95	6.87 1/2	6.90
Oct. ....	7.00-7.05	7.05	7.00	7.05 ax
Nov. ....	7.17 1/2	7.17 1/2	7.10	7.12 1/2 ax
Dec. ....	7.12 1/2-7.15	7.25	7.12 1/2	7.17 1/2 ax
Jan. ....				7.40b
CLEAR BELLIES—				
July .....				7.40n
Sept. ....	7.90	7.90	7.85	7.85 ax
Oct. ....	8.10	8.10	8.00	8.00 ax

TUESDAY, JULY 4, 1933.

HOLIDAY. NO MARKET.

WEDNESDAY, JULY 5, 1933.

LARD—				
July .....	7.00-6.97 1/2		6.92 1/2	6.92 1/2 n
Sept. ....	7.12 1/2-7.15	7.15	7.05	7.07 1/2
Nov. ....	7.22 1/2	7.22 1/2	7.15	7.15
Dec. ....	7.35	7.35	7.25	7.27 1/2 ax
Jan. ....	7.75	7.75	7.55	7.55 ax
CLEAR BELLIES—				
July .....				7.45n
Sept. ....	7.90	7.95	7.85	7.90b
Oct. ....	8.12 1/2	8.15	8.12 1/2	8.12 1/2 ax

THURSDAY, JULY 6, 1933.

LARD—				
July .....	6.72 1/2	6.75	6.72 1/2	6.75b
Sept. ....	6.97 1/2-6.95	7.05	6.95	7.05b
Oct. ....	7.12 1/2	7.22 1/2	7.10	7.20
Nov. ....	7.25-7.27 1/2	7.27 1/2	7.25	7.27 1/2
Dec. ....	7.30-7.32 1/2	7.40	7.30	7.37 1/2
Jan. ....	7.90	7.90	7.90	7.90 ax
CLEAR BELLIES—				
July .....	7.45	7.45	7.45	7.45b
Sept. ....	7.90	7.95	7.85	7.95b
Oct. ....	8.10	8.17 1/2	8.10	8.17 1/2 b

FRIDAY, JULY 7, 1933.

LARD—				
July .....	7.00	7.00	6.97	6.97
Sept. ....	7.20-7.30	7.37	7.20	7.27
Oct. ....	7.37-7.45	7.50	7.35	7.40b
Nov. ....				7.50b
Dec. ....	7.50-7.57	7.70	7.50	7.60
Jan. ....	8.10	8.20	8.05	8.05 ax
CLEAR BELLIES—				
July .....	7.50	7.55	7.50	7.55b
Sept. ....	7.97	8.02	7.95	8.02
Oct. ....	8.20	8.22	8.20	8.22

Key: ax, asked; b, bid; n, nom; —, split.

Watch "Wanted" page for bargains.

## ANIMAL OILS.

Prime edible lard oil .....	@ 9 1/4
Prime inedible .....	@ 9
Headlight .....	@ 9
Prime winterstrained .....	@ 8 1/4
Extra winterstrained .....	@ 8 1/4
Extra lard oil .....	@ 8 1/4
Extra No. 1 .....	@ 8
No. 1 lard oil .....	@ 7 1/4
No. 2 lard oil .....	@ 7 1/4
Acidless tallow oil .....	@ 7 1/4
20° neatfoot .....	@ 17
Pure neatfoot .....	@ 13 1/2
Special neatfoot .....	@ 8 1/4
Extra neatfoot .....	@ 8
No. 1 neatfoot .....	@ 7 1/4

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

## COOPERAGE.

Ash pork barrels, black iron hoops ..	\$1.45 @ 1.47 1/2
Oak pork barrels, black iron hoops ..	1.35 @ 1.37 1/2
Ash pork barrels, galv. iron hoops ..	1.52 @ 1.55
Oak pork barrels, galv. iron hoops ..	1.42 @ 1.45
White oak ham tierces ..	2.32 @ 2.55
Red oak lard tierces ..	2.17 @ 2.20
White oak lard tierces ..	2.27 @ 2.30

## KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in the United States during April, with comparisons, is reported as follows:

	Cattle— Steers, Cows and heifers.	Hogs— Bulls and sows.	Sheep and lambs— Stags and yearlings.
Apr. 1933	54.26	41.94	3.80
Apr. 1932	58.50	38.34	3.07
Apr. 1931	54.36	42.06	3.58
Apr. 1930	54.36	42.06	3.58
Apr. 1929	54.36	42.06	3.58
Apr. 1928	54.36	42.06	3.58
Apr. 1927	54.36	42.06	3.58
Apr. 1926	54.36	42.06	3.58
Apr. 1925	54.36	42.06	3.58
Apr. 1924	54.36	42.06	3.58
Apr. 1923	54.36	42.06	3.58
Apr. 1922	54.36	42.06	3.58
Apr. 1921	54.36	42.06	3.58
Apr. 1920	54.36	42.06	3.58
Apr. 1919	54.36	42.06	3.58
Apr. 1918	54.36	42.06	3.58
Apr. 1917	54.36	42.06	3.58
Apr. 1916	54.36	42.06	3.58
Apr. 1915	54.36	42.06	3.58
Apr. 1914	54.36	42.06	3.58
Apr. 1913	54.36	42.06	3.58
Apr. 1912	54.36	42.06	3.58
Apr. 1911	54.36	42.06	3.58
Apr. 1910	54.36	42.06	3.58
Apr. 1909	54.36	42.06	3.58
Apr. 1908	54.36	42.06	3.58
Apr. 1907	54.36	42.06	3.58
Apr. 1906	54.36	42.06	3.58
Apr. 1905	54.36	42.06	3.58
Apr. 1904	54.36	42.06	3.58
Apr. 1903	54.36	42.06	3.58
Apr. 1902	54.36	42.06	3.58
Apr. 1901	54.36	42.06	3.58
Apr. 1900	54.36	42.06	3.58

## CANADIAN MEATS TO U. S.

Exports of livestock and meats from Canada to the United States during May, 1933, compared with the same month a year ago, were as follows:

	May, 1933.	May, 1932.
Cattle, No. ....	182	875
Calves, No. ....	1	40
Hogs, No. ....	8	452
Sheep, No. ....	86	4
Beef, lbs. ....		35,700
Bacon, lbs. ....	81,400	202,400
Pork, lbs. ....	71,900	250,900
Lard compounds, lbs. ....	400	500

## CREAMERY BUTTER IN MAY.

Creamery butter production in May, 1933, amounted to 185,994,300 lbs. This is an increase of 39.07 per cent over April and 0.32 per cent over the May, 1932, production. During the month there was exported 97,161 lbs. of butter and for the five months ending with May butter export totaled 458,061 lbs. Imports of butter during the month amounted to 131,104 lbs. and for the five months the import totaled 558,779 lbs.

## LESS POULTRY CANNED.

Poultry canned during May, 1933, totaled 692,522 lbs. compared with 1,097,144 lbs. in the same month a year earlier. This is the output of 19 factories in each case. The decline from a year ago is 36.88 per cent.

## CURING MATERIALS.

Nitrite of soda, per 100 lbs. delivered 9.10 (1 to 4 bbl. deliveries.)	
(5 or more bbls., \$8.95 per 100 lbs. delivered.)	
Salt, 25 bbl. lots, f.o.b. N. Y.:	
Dbl. refined granulated .....	6 1/4 5.90
Small crystals .....	7 1/4
Medium crystals .....	7 1/4
Large crystals .....	8
Bbl. refd. gran. nitrate of soda, less than 25 bbl. lots, 1/2 c more.	3 1/4 3.25
Salt—	
Granulated, carlots, per ton, f.o.b. Chicago, bulk .....	\$6.80
Medium, carlots, per ton, f.o.b. Chicago, bulk .....	0.38
Rock, carlots, per ton, f.o.b. Chicago .....	8.70
Sugar—	
Raw sugar, 96 basis, f.o.b. New Or-	
leans .....	@ 3.40
Second sugar, 90 basis, f.o.b. New Or-	
leans .....	None
Syrup testing, 63 to 65 combined su-	
crose and invert, New York .....	@ .42
Standard gran. f.o.b. refiners (2%)	@ 4.00
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2% .....	@ 4.10
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2% .....	@ 4.00

## SPICES.

	(These prices are basis f.o.b. Chicago.)	Whole. Ground.
Allspice .....	6 1/4	8
Cinnamon .....	12	16
Cloves .....	18 1/4	16
Coriander .....	5	6
Ginger .....	8 1/4	8 1/4
Mace, Banda .....	88	45
Nutmeg .....		15
Pepper, black .....	11	12 1/4
Pepper, Cayenne .....		21
Pepper, red .....		18
Pepper, white .....	15	17 1/4

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.



933.  
ED.  
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April,  
fol-  
ep and  
limbs-  
Sheep.  
7 3.73  
9 4.91  
17 3.83  
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@2.40  
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@4.00  
Ground.  
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16  
6  
8 1/2  
43  
15  
12 1/2  
21  
16  
17 1/2

July 8, 1933.

THE NATIONAL PROVISIONER

39

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

### Carcass Beef.

Prime native steers—	Week ended July 6.	Cor. week, 1832.
400-600	11 1/2 @ 12	13 1/4 @ 14 1/4
600-800	11 @ 11 1/2	13 1/4 @ 13 1/2
800-1000	9 1/4 @ 9 1/2	13 1/4 @ 13 1/2
Good native steers—		
400-600	9 1/4 @ 10 1/4	13 @ 13 1/4
600-800	9 @ 9 1/2	13 @ 13 1/4
800-1000	8 1/4 @ 9 1/4	12 1/2 @ 13 1/4
Medium steers—		
400-600	9 @ 9 1/4	12 @ 12 1/4
600-800	8 1/4 @ 8 1/2	12 @ 12 1/4
800-1000	8 1/4 @ 8 1/2	12 1/4 @ 13
Helfers, good, 400-600	9 @ 11	11 1/4 @ 12 1/4
Cows, 400-600	6 @ 6 1/2	7 1/2 @ 8 1/2
Hind quarters, choice	@ 16	@ 19 1/4
Fore quarters, choice	@ 8	@ 9 1/2

### Beef Cuts.

Steer loins, prime	@ 22	@ 29
Steer loins, No. 1	@ 20	@ 28
Steer loins, No. 2	@ 19	@ 26
Steer short loins, prime	@ 19	@ 26
Steer short loins, No. 1	@ 19	@ 26
Steer short loins, No. 2	@ 19	@ 26
Steer loin ends (hips)	@ 15	@ 19
Steer loin ends, No. 2	@ 14	@ 18
Cow loins	@ 13	@ 17
Cow short loins, No. 1	@ 14	@ 18
Cow loin ends (hips)	@ 12	@ 14
Steer ribs, prime	@ 14	@ 19
Steer ribs, No. 1	@ 14	@ 19
Steer ribs, No. 2	@ 12	@ 18
Cow ribs, No. 3	@ 10 1/2	@ 13 1/2
Steer rounds, prime	@ 10 1/2	@ 16 1/2
Steer rounds, No. 1	@ 10 1/2	@ 15 1/2
Steer rounds, No. 2	@ 10 1/2	@ 15 1/2
Steer chucks, prime	@ 6 1/2	@ 9 1/4
Steer chucks, No. 1	@ 6	@ 9 1/4
Steer chucks, No. 2	@ 5 1/2	@ 8 1/4
Cow rounds	@ 6 1/2	@ 7
Cow chucks	@ 6	@ 6
Steer plates	@ 5 1/2	@ 3 1/2
Medium plates	@ 5 1/2	@ 3 1/2
Strip loins, No. 1	@ 11	@ 11
Steer navel ends	@ 2 1/2	@ 3
Cow navel ends	@ 3	@ 3
Fore shanks	@ 6	@ 4
Hind shanks	@ 4	@ 4
Genoa style salami	@ 40	@ 40
Strip loins, No. 2	@ 35	@ 45
Sirloin butts, No. 1	@ 20	@ 25
Sirloin butts, No. 2	@ 17	@ 17
Beef tenderloins, No. 1	@ 55	@ 50
Beef tenderloins, No. 2	@ 50	@ 45
Rump butts	@ 15	@ 15
Flank steak	@ 14	@ 14
Shoulder clods	@ 8 1/4	@ 9
Hanging tenderloins	@ 5 1/2	@ 8
Inides, green, 6 @ 8 lbs.	@ 11	@ 14
Catfish, green, 6 @ 6 lbs.	@ 9	@ 7 1/2
Knuckles, green, 5 @ 6 lbs.	@ 9	@ 9

### Beef Products.

Brains (per lb.)	@ 6	@ 5
Hearts	@ 5	@ 5
Tongues	@ 14 1/2	@ 14
Sweetbreads	@ 15	@ 15
Ox-tail, per lb.	@ 5	@ 5
Fresh tripe, plain	@ 3 1/2	@ 4
Fresh tripe, H. C.	@ 8	@ 8
Livers	@ 14	@ 13
Kidneys, per lb.	@ 9	@ 10 1/4

### Veal.

Choice carcass	9 @ 10	10 @ 11
Good carcass	8 @ 9	8 @ 9
Good saddles	12 @ 13	10 @ 15
Good racks	6 @ 8	7 @ 9
Medium racks	4 @ 5	5 @ 6

### Veal Products.

Brains, each	@ 6	@ 5
Sweetbreads	@ 25	@ 48
Calf livers	@ 28	@ 40

### Lamb.

Choice lambs	@ 15	@ 18
Medium lambs	@ 13	@ 16
Choice saddles	@ 19	@ 20
Medium saddles	@ 17	@ 19
Choice fores	@ 12	@ 14
Medium fores	@ 10	@ 13
Lamb fries, per lb.	@ 25	@ 20
Lamb tongues, per lb.	@ 15	@ 10
Lamb kidneys, per lb.	@ 15	@ 20

### Mutton.

Heavy sheep	@ 3	@ 3
Light sheep	@ 6	@ 7
Heavy saddles	@ 6	@ 6
Light saddles	@ 8	@ 8
Heavy fores	@ 3	@ 2
Light fores	@ 5	@ 6
Mutton legs	@ 10	@ 12
Mutton loins	@ 8	@ 7
Mutton stew	@ 3	@ 3
Sheep tongues, per lb.	@ 9	@ 10
Sheep heads, each	@ 10	@ 8

## Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. av.	@ 8 1/4	@ 20
Picnic shoulders	@ 6 1/2	@ 8
Skinned shoulders	@ 6	@ 9 1/2
Tenderloins	@ 17	@ 30
Spare ribs	@ 3 1/4	@ 6
Back fat	@ 6 1/2	@ 13
Boston butts	@ 7 1/2	@ 13
Boneless butts, cellar trim,	@ 11	@ 14
2 @ 4	@ 4	@ 6
Hocks	@ 3	@ 5
Tails	@ 1 1/2	@ 3
Neck bones	@ 4	@ 9
Silp bones	@ 4	@ 5
Riade bones	@ 2	@ 3
Kidneys, per lb.	@ 4	@ 5
Livers	@ 4	@ 2 1/2
Brains	@ 6 1/2	@ 5
Ears	@ 3	@ 4 1/2
Snouts	@ 3	@ 5
Heads	@ 4	@ 5

## DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 19
Country style sausage, fresh in link	@ 18
Country style sausage, fresh in bulk	@ 13
Country style pork sausage, smoked	@ 15
Frankfurts in sheep casings	@ 17
Frankfurts in hog casings	@ 14 1/2
Bologna in beef middles, choice	@ 15 1/2
Bologna in beef rounds	@ 12 1/2
Smoked liver sausage in hog bungs	@ 18 1/2
Liver sausage in hog bungs	@ 15 1/2
Head cheese	@ 12 1/2
New England luncheon specialty	@ 17
Mince luncheon specialty, choice	@ 15 1/2
Tongue sausage	@ 18 1/2
Blood sausage	@ 14
Bone	@ 15
Polish sausage	@ 13

## DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 32
Thuringer cervelat	@ 15
Farmer	@ 22
Holsteiner	@ 21
B. C. salami	@ 31
Milano salami, choice, in hog bungs	@ 30
R. C. salami, new condition	@ 15
Frises, choice, in hog middles	@ 26
Genoa style salami	@ 34
Pepperoni	@ 24
Mortadella, new condition	@ 14
Capicola	@ 31
Italian style hams	@ 20
Virginia hams	@ 26

## SAUSAGE MATERIALS.

Regular pork trimmings	3 1/4 @ 4
Special lean pork trimmings	6 1/4 @ 7
Extra lean pork trimmings	7 1/2 @ 8
Pork cheek meat	5 @ 5 1/2
Pork hearts	3 @ 3 1/2
Pork livers	2 1/4 @ 3
Native boneless bull meat (heavy)	5 1/2 @ 6
Boneless chucks	@ 6
Shank meat	@ 4 1/2
Beef trimmings	@ 4 1/2
Beef cheeks (trimmed)	@ 4 1/2
Dressed canners, 350 lbs. and up	@ 4 1/2
Dressed cutter cows, 400 lbs. and up	@ 4 1/2
Dr. bologna bulls, 600 lbs. and up	@ 4 1/2
Beef tripe	@ 3
Pork tongues, canner trim, S. F.	@ 9

## SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	33
Domestic rounds, 140 pack	40
Export rounds, wide	47
Export rounds, medium	38
Export rounds, narrow	40
No. 1 weasands	14
No. 2 weasands	14
No. 1 bungs	10 1/2
No. 2 bungs	10 1/2
Middles, regular	1.20
Middles, select wide, 2 @ 2 1/2 in. diam	1.45
Middles, select, extra wide, 2 1/2 in. and over	2.10
Dried bladders:	
12-15 in. wide, flat	85
10-12 in. wide, flat	75
8-10 in. wide, flat	45
6-8 in. wide, flat	30 @ 33

## Hog casings:

Narrow, per 100 yds	1.75
Narrow, special, per 100 yds	1.50
Medium, regular, per 100 yds	1.10
Wide, per 100 yds	1.10
Extra wide, per 100 yds	1.10
Export bungs	22
Large prime bungs	18
Medium prime bungs	13
Small prime bungs	10
Middles, per set	20
Stomachs	68

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.75
Large tins, 1 to crate	\$5.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	\$5.75
Large tins, 1 to crate	\$5.50
Smoked link sausage in hog casings—	
Small tins, 2 to crate	\$5.00
Large tins, 1 to crate	\$5.75

## DRY SALT MEATS.

Clear bellies, 18 @ 20 lbs.	@ 7 1/4
Clear bellies, 14 @ 16 lbs.	@ 7 1/4
Rib bellies, 25 @ 30 lbs.	@ 6 1/4
Fat backs, 10 @ 12 lbs.	@ 4 1/2
Fat backs, 14 @ 16 lbs.	@ 5
Regular plates	@ 4 1/2
Butts	@ 4

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.	@ 16
Fancy skd. hams, 14 @ 16 lbs.	@ 17 1/4
Standard reg. hams, 14 @ 16 lbs.	@ 14
Picnics, 4 @ 8 lbs.	@ 11
Fancy bacon, 6 @ 8 lbs.	@ 18
Standard bacon, 6 @ 8 lbs.	@ 15
No. 1 beef ham sets, smoked—	
Insides, 8 @ 12 lbs.	@ 26
Outsides, 5 @ 9 lbs.	@ 21
Knuckles, 5 @ 9 lbs.	@ 26
Cooked hams, choice, skin on, fattened	@ 24
Cooked hams, choice, skinless, fattened	@ 25
Cooked picnics, skin on, fattened	@ 16
Cooked picnics, skinless, fattened	@ 17
Cooked loin roll, smoked	@ 26

## BARRELED PORK AND BEEF.

Mess pork, regular	@ 17.00
Family back pork, 24 to 34 pieces	@ 14.00
Family back pork, 35 to 45 pieces	@ 14.00
Clear back pork, 40 to 50 pieces	@ 14.00
Clear plate pork, 25 to 35 pieces	@ 12.00
Briquet pork	@ 14.50
Bean pork	@ 12.50
Plate beef	@ 12.00
Extra plate beef, 200 lb. bbls.	@ 13.00

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	\$10.00
Pocket honeycomb tripe, 200-lb. bbl.	\$17.00
Pork feet, 200-lb. bbl.	\$15.25
Pork tongues, 200-lb. bbl.	\$3.00
Lamb tongues, short cut, 200-lb. bbl.	\$5.00

## OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11
Nut, 1-lb. cartons, f.o.b. Chicago	@ 9
Paniry, 80-lb. tubs, f.o.b. Chicago	@ 11

## LARD.

Prime steam, cash	@ 6.75
Prime steam, loose	@ 5.85
Refined lard, tierces, f.o.b. Chicago	@ 7 1/2
Kettle rendered, tierces, f.o.b. Chgo.	@ 7 1/2
Leaf kettle rendered, tierces, f.o.b. Chicago	@ 7 1/2
Neutral, in tierces, f.o.b. Chicago	@ 7 1/2
Compound, vegetable, tierces, c.a.f.	@ 7 1/2

## OLEO OIL AND STEARINE.

Extra oleo oil	@ 6
Prime No. 1 oleo oil	@ 5 1/4
Prime No. 2 oleo oil	@ 5
Prime No. 3 oleo oil	@ 4 1/2
Prime oleo stearine, edible	@ 4 1/2

## TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible, tallow, under 1% acid, 45 titre	4 @ 4 1/4
Prime packers' tallow	3 @ 4
No. 1 tallow, 10% f.f.a.	3 @ 3 1/2
No. 2 tallow, 40% f.f.a.	3 @ 3 1/2
Choice white grease	@ 4
A-White grease	3 1/4 @ 3 1/2
B-White grease, maximum 5% acid	3 @ 3 1/4
Yellow grease, 10 @ 15%	3 1/4 @ 3 1/2
Brown grease, 40% f.f.a.	3 @ 3 1/4

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, prompt	4 1/2 @ 5
White, deodorized, in bbls., f.o.b. Chgo.	7 1/4 @ 7 1/2
Yellow, deodorized	7 1/4 @ 7 1/2
Soap stock, 60% f.f.a., f.o.b.	@ 1
Corn oil, in tanks, f.o.b. mills	5 1/2 @ 6
Soy bean oil, f.o.b. mills	6 1/2 @ 7
Cocconut oil, seller's tanks, f.o.b. coast	3 @ 3 1/4
Refined in bbls., f.o.b. Chicago	6 1/4 @ 6 1/2

# Retail Section

## Efficient Deliverymen

### Aid a Store to Keep Customers and Get New Ones

Retailers operating service stores do not often meet their customers face to face. What contact they have with many of them is over the telephone and through deliverymen.

In some cases the telephone operator and the deliveryman are the only members of the store organization with which customers come in contact.

It is important, therefore, that such employees be picked with care, carefully trained and made to understand their responsibilities to the business and to the customer.

It used to be thought that almost any type of employee on the delivery truck would do. That was before customers' requirements became so exacting, and when it was not so easy for the housewife to find the kind of store that pleased her.

Today if for any reason she does not like the type of delivery service one store gives her she can shift her patronage to another store with little or no inconvenience. And it probably is true that more business is lost because of deliverymen and lapses in the quality of delivery service than most retailers realize.

#### Easy to Lose Customers.

In one case a store lost a good customer because the deliveryman invariably slammed the door. The customer did not like it, but did she speak to the deliveryman and ask him to be more careful? She did not; she simply quit trading at that place and telephoned her orders to another store.

In another case a customer was lost because the deliveryman teased the dog. In this instance, also, the customer made no complaint, but the store lost her business.

There are two phases to the work of the deliveryman—that which is purely routine, and which is more or less under the direct supervision of the store owner. This includes packing delivery boxes, arrangement of orders in the truck in the rotation in which they will be delivered, helping about the store when not delivering, etc.

The other side is his contact with customers. When he leaves the store he is out of touch with all supervision, and the manner in which he conducts

himself is a matter of considerable importance to the store. The right type of deliveryman will know instinctively what should and should not be done and how to conduct himself properly, but today few retailers care to take chances. Where only one or two deliverymen are employed personal instruction probably will be all that is necessary. Where a number of delivery trucks are in use printed instructions and suggestions are advisable.

#### Many Reasons for Complaints.

If all people were alike it would be a simple matter to instruct each deliveryman in what to do and what not to do in their contacts with customers. Unfortunately, he has all types to deal with, and he must watch his step continually to avoid giving offence and to win and keep good will.

One retailer has kept a record for many years of the complaints from customers. Some of these causes of complaints are listed here for dealers who might care to use them in instructing deliverymen. The list is not complete, and most retailers probably will be able to add to it out of their experience. These causes of complaints are not given in the order of their importance, but are set down in the order in which they appeared on the record.

- 1.—Leaving gate open.
- 2.—Slamming door.
- 3.—Walking over lawn.
- 4.—Teasing dog.
- 5.—Leaving order where it can be reached by dogs or cats.
- 6.—Failure to put butter and meat in icebox when customer was not at home.
- 7.—Leaving order in the sun.
- 8.—Taking soft drinks out of icebox.
- 9.—Carelessness of personal appearance.

10.—Impoliteness.

11.—Entering house smoking a cigarette.

12.—Making promises and not living up to them.

13.—Tracking mud into kitchen.

14.—Whistling in the house.

Some of these may seem trifling reasons for complaining, but the retailer cannot be the judge. So far as he is concerned a trifling reason for complaint is just as important as a major one if it results in the loss of a customer.

#### Deliveryman Can Be Business Getter.

There is another angle in the deliveryman's duties. The deliveryman can be encouraged to do selling; he can get acquainted with customers' neighbors, and be on the lookout for new business; he can call on new people when they move into the neighborhood; he can be made to realize his job is just as important as he cares to make it.

As a driver of the delivery truck he can save his employer money by observing all traffic rules, driving carefully, keeping the radiator and battery filled, and watching for mechanical defects and reporting needed repairs promptly.

#### NEW ORLEANS HEARS OF MEAT.

A great many New Orleans, La., housewives apparently have been unfamiliar with the art of broiling steaks. They admitted as much at a four-day school of meat cookery conducted in that city June 27-30 by a home economics representative of the National Live Stock and Meat Board, and showed appreciation of the new information. At the same time they gave hearty approval to butterfly pork chops, crown roasts of lamb, cushion style lamb and pork roasts and other meat dishes demonstrated during the week.

Sponsored by the H. G. Hill Company, operators of more than one hundred food stores in that city, the New Orleans school was conducted before packed houses, with hundreds turned away at each of the three daily sessions. In addition to acclaiming the new meat dishes which were demonstrated, the audiences were much interested in the recommendations for preparing roasts at lower temperatures.

Beef, pork and lamb dishes were featured in the menus. A different program was presented each day, as follows: "Foods with a Taste Appeal," "Modern Modes in Meat Cookery," "Hospitality with Comfort," and "Feeding the Family Easily." The morning audiences comprised various women's clubs of the city, with club presidents presiding. Afternoon and evening sessions were open to women in general.

## Retail Pricing Charts

Charts enabling meat retailers to figure prices on different cuts of beef from the carcass, prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics, were printed by THE NATIONAL PROVISIONER in its issues of December 24, 1932, and January 7, 1933, accompanied by diagrams of the various cuts.

Copies of these charts—either Chicago or New York method of cutting—may be obtained for 50 each upon application to The National Provisioner, 407 S. Dearborn st., Chicago. Special prices for quantities upon application.

## SELLING THE NEWCOMERS.

New arrivals in a city or neighborhood offer a fertile field for the wide-awake retailer who is on his toes and after business. While there are various ways of getting these newcomers into the store, one has been found particularly effective by a dealer in a western city.

In cooperation with a number of other merchants in non-competitive lines, he obtains daily, through a reliable agency, the names of new arrivals. Together with his associates he issues a general welcome and then follows this up with a card of invitation to visit his store.

The wording of the invitation is informal. It expresses the desire to get acquainted, tells of the attractiveness of the store, and urges the newcomer to come in and get acquainted.

## NEWS OF THE RETAILERS.

W. L. Stroup and Sons have added a meat department to their grocery business in Colfax, Ia.

Charles Russ has purchased the meat market formerly conducted by Glen Dybdahl in Deer Creek, Minn.

Glen Price has purchased a meat market in Rosendale, Wis.

Mrs. Margaret Haverstick has opened a meat market in Denison, Ia.

Wm. J. Schmidler will open a meat market in the near future at 2504 N. Booth st., Milwaukee, Wis.

Charles Gerot of Riverside, Ia., has sold his meat market to Glenn Bouquot.

Roy Jeffries, Beaver Dam, and Frank Jeffries, Hillsboro, have opened a sausage manufacturing business at Richland, Wis. They will also deal in meat products.

Peter S. Briske plans to open a meat market at 2102 N. Bartlett st., Milwaukee, Wis.

Carl Jesch, C. Schaefer and L. J. Cook have incorporated the Jesch-Schaefer Sausage Company at Oshkosh, Wis., with capital stock of 100 shares of \$100 value each.

Fire recently destroyed the smoke-house of Edward Bohnsack, 1107 W. Illinois st., Evansville, Ind. Nearly 1,000 lbs. of hams and bacon were lost.

S. W. Austin has opened a grocery and meat market in the Robinson building at Scottsville, Mich.

The Sheboygan Sausage Co., Sheboygan, Wis., has been incorporated with capital stock of 50 shares, value \$100 each, by C. J. Reuter, A. J. Schmitz and F. R. Ives.

Freise's Market, formerly the Elgin Meat and Poultry House, had its formal opening as a retail meat business recently at 4 N. State st., Elgin, Ill.

J. D. Cohn has returned to Waterloo, Ia., after disposing of his meat market

at Phoenix, Ariz. Mr. Cohn was in business for many years in Waterloo. His plans for the future are indefinite.

Al's Market, 6204 22nd st., Kenosha, Wis., has announced a dissolution of partnership and a change in name. The market was formerly operated by Al Bleiweiss and Harold Kurtz. Mr. Kurtz has now purchased the business and the market will be operated under the name of Harold's Market.

I. E. Goldberg, R. Kramsky and M. Loose have incorporated the Quality Kosher Meat Market to operate a general butcher business in Milwaukee, Wis.

## WHOLESALE MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and New York on July 6, 1933:

Fresh Beef: CHICAGO. NEW YORK.

YEARLINGS (1) (300-500 LBS.):		
Choice	8½ @ 9½	10 @ 11
Good	8 @ 8½	8½ @ 10
Medium	7 @ 8	7 @ 8½
Common	6½ @ 7	6½ @ 7

STEERS (500-800 LBS.):		
Choice	8½ @ 9½	10 @ 11
Good	8 @ 8½	8½ @ 10
Medium	7 @ 8	7 @ 8½
Common	6½ @ 7	6½ @ 7

STEERS (800-700 LBS.):		
Choice	8½ @ 9	10 @ 10½
Good	8 @ 8½	8½ @ 10
Medium	7 @ 8	7 @ 8½

STEERS (700 LBS. UP):		
Choice	8½ @ 9	9½ @ 10
Good	8 @ 8½	8½ @ 9½

COWS:		
Good	6½ @ 7½	7 @ 7½
Medium	5½ @ 6½	6 @ 7
Common	4½ @ 5½	5½ @ 6

Fresh Veal and Calf Carcasses:		
VEAL (2):		
Choice	8 @ 9	10½ @ 12
Good	7 @ 8	9 @ 11
Medium	6 @ 7	8 @ 9
Common	5 @ 6	7 @ 7½

CALF (2) (3):		
Good	8 @ 9½	
Medium	7 @ 8	
Common	6 @ 7	

Fresh Lamb and Mutton:		
LAMB (38 LBS. DOWN):		
Choice	14 @ 15	14 @ 15
Good	12 @ 14	13 @ 14
Medium	11 @ 12	9 @ 13
Common	8 @ 11	7 @ 9

LAMB (39-45 LBS.):		
Choice	14 @ 15	14 @ 15
Good	12 @ 14	13 @ 14
Medium	11 @ 12	9 @ 13
Common	8 @ 11	7 @ 9

LAMB (46-55 LBS.):		
Choice	14 @ 15	
Good	13 @ 14	

YEARLINGS (40-55 LBS.):		
Choice	11 @ 12	8 @ 11
Good	9 @ 11	7 @ 8
Medium	8 @ 9	

MUTTON (EWE) 70 LBS. DOWN:		
Choice	5 @ 6½	5 @ 6½
Good	4 @ 5	4 @ 4½
Common	3 @ 4	3 @ 4

Fresh Pork Cuts:		
LOINS:		
8-10 lbs. av.	7½ @ 8½	8 @ 9
10-12 lbs. av.	7 @ 8	8 @ 9
12-15 lbs. av.	6½ @ 7	7 @ 8
16-22 lbs. av.	5 @ 6½	7 @ 7½

SHOULDERS, N. Y. STYLE, SKINNED:		
8-12 lbs. av.	5 @ 6	6½ @ 7½

PICNICS:		
6-8 lbs. av.		

BUTTS, BOSTON STYLE:		
4-8 lbs. av.	6½ @ 7½	7½ @ 9

SPARE RIBS:		
Half sheets	4 @ 4½	

TRIMMINGS:		
Regular	3½ @ 4	
Lean		

(1) Includes heifer 450 lbs. down at Chicago  
(2) Includes "skins on" at New York and Chicago.  
(3) Includes sides at Boston and Philadelphia.



WHEN FEW PRODUCTS ARE SHOWN SIMPLE DECORATIONS ARE BEST.

While mass displays are effective inside the store some merchandisers question their effectiveness in windows. A few products in an attractive setting get more attention from housewives than a larger number, they think, as the average woman is not inclined to spend considerable time before a window.

When a few products are displayed more attention must be given to window background and decorations. These should be harmonious and pleasing, but not prominent enough to detract attention from products. This shows how one retailer balanced up decorations and meats. The window as a whole is attractive and the decorations do not attract attention away from the meats.



**CONTROL OF ALL INDUSTRIES.**

(Continued from page 16.)

to the President for his approval only what fully agrees with both laws.

As an additional example, General Johnson mentioned the flour-milling industry. As yet no trade agreement under the farm act has been proposed for the millers. Such an agreement may become necessary, however, as a result of the forthcoming imposition of a processing tax on wheat.

When the flour millers present their case to the Agricultural Adjustment Administration, they will face questions of hours and labor and employment conditions in their industry just as they would have done had they started with the Industrial Recovery Administration. *The Agricultural Adjustment Act opens no hole through which anyone can escape the industrial act*, the General said.

Questions may arise from apparent overlapping between industries, the two administrators pointed out. When an industry is partly a food industry and partly something else, it will be necessary to decide which administration it should come under. Doubts on such points, however, will involve no administrative difficulties, since each jurisdiction will adequately represent the other in final decisions. By agreement, Mr. Peek announced, cotton will be handled by the recovery administration. This will be done with full consideration of agricultural interests.

As to the cottonseed industry, Mr. Peek said, a decision will be made later.

**About Price Fixing.**

Likewise, on the question of price fixing there need be no conflict of purposes. The agricultural law permits price agreements, while specifically prohibiting extortion, it was explained. By administrative interpretation, the industrial law authorizes industry to outlaw selling below costs.

The conference developed the point that since both measures provide full protection for the consumer, and at the same time tend to outlaw cutthroat competition among producers and distributors, they harmonize in fundamental aim. The ruling principle, General Johnson declared, is the prevention of monopoly and extortion. It is mandatory for the industrial administration, he said, to protect the people from profiteering.

**Processing Taxes and Prices.**

Agricultural adjustment policy as to processing taxes was discussed by Mr. Peek in reply to questions regarding the relation between such taxes and market prices. The Administration need not reduce the amount of tax when the market price approaches a pre-war parity, he indicated, but it may reconsider the amount at any time.

The Administration, Mr. Peek said, has nothing to do with market prices.

It has a mandate to restore farm incomes approximately to the pre-war level. It may seek that object through acreage control, accompanied by processing taxes, and also through trade agreements calculated to readjust production and distribution. He observed also that the agricultural act does not abrogate the Sherman anti-trust law. It merely declares that agreements reached under the agricultural act shall not be held to violate the anti-trust law. Agreements not so reached might violate it.

**SPICE TRADE ADOPTS CODE.**

Wage increases of approximately 33 1/3 per cent are provided by the spice trade in its new code of fair competition, set up in conformity to the Industrial Recovery Act. This code, which was prepared by the committee on legislation and trade practice, was unanimously adopted by the American Spice Trade Association during the past week.

The agreement provides for the appointment of a managing director, who will be under the supervision of the executive committee and board of directors of the association. The code also provides for fair competition, maximum hours of 40 per week and minimum wages, which it is said represent an increase of one-third.

Provision is made for arbitration in the settling of disputes and for taking care of unfair trade practices in taking business from a competitor. No sales are to be made at below cost at any time.

As soon as the zoning areas and the cost accounting system are completed the new agreement will be ready to submit for administration approval.

**BUTCHER SUPPLY MEN PLAN.**

Plans are under way for a summer convention of the Market and Packers' Supply Association to lay plans to conform with the requirements of the national recovery act. This calls for the broadening of the membership of the association, the revamping of its constitution and by-laws and the perfecting of a code of fair competition.

This code, it is said, will cover such matters as "selling below cost to the supply house, price-cutting in any form, misappropriation of competitors' business, credit terms, repudiation of contracts, defamation of competitors, second-hand allowances, and a number of other features already included in a code of ethics adopted by the association, but which has been unenforceable through lack of any control—government or otherwise."

**NEW YORK NEWS NOTES.**

Miss Mabel Fink, secretary to vice president Otto Weber, Stahl-Meyer, Inc. is on a vacation.

Edgar H. Laing, well-known broker, is convalescing after a serious illness at Cloudland Farm, Wolfboro, N. H.

Miss Elizabeth Smith, secretary to district manager T. E. Ray, central office, Swift & Company, is vacationing at Atlantic City, N. J.

Vice president F. A. Benson, Armour and Company, Chicago, was in New York last week and visited the plant of the New York Butchers' Dressed Meat Company.

Leo M. Sweesy, credit manager, Jacob E. Decker & Sons, Mason City, Iowa, was in New York last week, and before returning to the company's headquarters spent several days in Boston.

Meat seized and destroyed by the health department of the city of New York during the week ended July 1, 1933, was as follows: Meat—Brooklyn, 7 lbs.; Manhattan, 812 lbs.; Queens, 7 lbs.; total, 826 lbs.

**TALK WAGE AND WORK HOURS.**

Ye Olde New York branch, Retail Meat Dealers' Association, will hold an open meeting on July 18, to which members of other New York City branches have been invited, for the purpose of taking part in the discussions concerning minimum wage and maximum working hours.

**NEW KOSHER POULTRY METHOD.**

A new departure in the marketing of kosher poultry was made with the shipment of 10,000 pounds of fully dressed koshered poultry by Swift & Company from its Marion, Ind., plant to New York City. In the past it has been held that koshered poultry had to be killed at the market, and all poultry was shipped alive, often resulting in considerable loss.

**BRITISH BRAND IMPORT BACON.**

Recommendation has been made by the committee set up under the merchandise marks act in Great Britain that an order in council should be made prohibiting the importation or sale or exposure for sale, both at wholesale and retail, of imported bacon and ham with the rind on, unless such bacon and ham bear an indication of origin, as defined under the act. It is suggested that the marking of each side of bacon should be in two lines from the top collar to the gammon hock and the forehock to the gammon hock. With the bacon or ham from which the rind has been removed, it is suggested that the container, wrapper or other covering shall be marked.



# STAHL-MEYER, INC.

NEW YORK, N. Y.

**READY-TO-EAT MEATS · FERRIS HICKORY SMOKED HAM AND BACON**

# A Page for Purchasing Departments

## MODERN INSULATION METHODS.

A packinghouse cooler can be only as efficient as its insulation. Use of improper insulation or the use of efficient insulation improperly installed may be the causes of large losses in heat leakage.

Packers, therefore, will be interested in a new 40-page book issued recently by the Cork Insulation Co., New York, describing the modern methods of insulating cold storage warehouses, meat packing plant coolers, ice plants, dairies, ice cream factories, etc. Many illustrations show best practices and draw attention to and emphasize the important points brought out in the text. The best practices of insulating cold pipes and fittings are also described and illustrated.

Information is also given regarding Corinco corkboard, its characteristics and its adaptability to meet the requirements of maximum insulation efficiency. A copy of the booklet may be obtained by any packer by addressing the company.

## GUARDS AGAINST OVERHEATING.

Damage from overheating of induction, direct current and synchronous motors is provided against by a new device known as the thermoguard being built into Westinghouse motors. This device is described in a new publication—"Thermoguard Self Protecting Motors"—being distributed by the Westinghouse Company.

The built-in disc thermostat functions before the temperature of the motor reaches the danger point, it is explained, either automatically disconnecting the motor from the power line or operating visual or audible alarms when the unsafe temperature is approached.

When it is desired Thermoguard motors can be arranged to stop when their temperature is dangerously high, and they cannot be started until an operator manipulates the control. On unattended applications it is possible to arrange the control so that the motor will automatically restart when it has cooled to a safe operating temperature. Copies of the booklet describing the device and its application will be sent to anyone interested.

## ANOTHER GAIR BOX AFFILIATE.

Formation of the Syracuse Container Corp., to take over the business of Delavan Corrugated Box, Inc., Syracuse, N. Y., and the Seneca Fibre Products Co., Skaneateles, N. Y., was announced recently. The newly formed company is affiliated with the Robert Gair Co., Inc., which operates paperboard mills at Piermont and Tonawanda, N. Y., New London, Conn., Haverhill, Mass., and Bogota, N. J.

## REDUCES HAM COOKING SHRINK.

Boiled ham is a delicious meat product, and while a huge quantity is sold each year, the market has by no means been developed to the extent it might be, in the opinion of many meat merchandisers.

When ordinary methods of cooking are used there is a rather high shrink, averaging somewhere in the neighborhood of 20 per cent. Naturally this loss in weight increases the cost per pound of the finished ham to the consumer. Reduction of this shrink when cooking would decrease the cost and widen the market.

Considerable study has been given to this subject, and a number of methods of keeping shrink low have been worked out. In some plants ham retainers with tight covers are used, pressure being put on the ham by means of a hand screw extending through the

retainer cover. In other plants hams to be boiled are wrapped in parchment paper before being inserted in the ham retainer. Use of these methods enables packers to give their hams a better cook, reduce shrink and produce a more delicious product.

Recently there has been developed for ham cooking another new type of retainer which, it is claimed, effectively seals the container against loss of meat juices and entrance of cook water while the hams are being cooked. Tests made with this retainer are said to show a shrink saving of from 3 to 8 per cent and an average of 5 per cent. A second but by no means less important advantage claimed for this new retainer is that it gives close control over flavor.

The seal is obtained by a patented gasket which is bolted to the retainer cover. This gasket is molded out of a special composition and has a metal core. It forms a tight but sliding fit with the retainer, sealing in the natural meat juices and sealing out foreign elements and water from the cooking vat. This sealing feature and the method of fastening the gasket to the retainer cover are clearly shown in the accompanying illustrations.

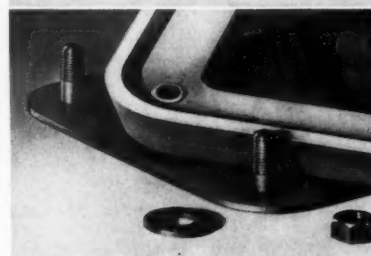
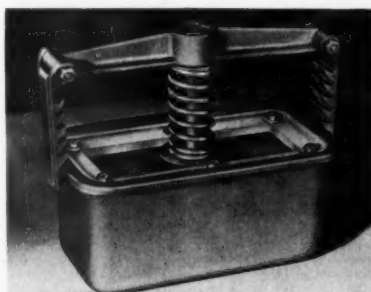
The retainer is drawn from a single sheet of metal—non-corroding aluminum alloy or stainless steel. Cleaning is easily accomplished, it is claimed, because of the smooth surface, and the life of the retainer is lengthened because there are no rough surfaces in which metal attacking nitrates can lodge.

This retainer, known as the "Seal-Save," will be made in sizes ranging from 6 to 16 lbs. (boned, fattened and trimmed) capacities. The Bossert Corporation, Utica, N. Y., manufacturers of the retainer, offer to conduct a demonstration of the retainer at the plant of any packer interested in 300 or more, or to send a Seal-Save retainer for test to any packer interested in a smaller quantity. Patents are pending on various features of the Seal-Save pan.

## NEW MODEL SAFETY SWITCH.

Safety switches, standard equipment in practically all meat plants, must be sturdily constructed to withstand the severe service to which they are often subjected. But good appearance and compactness need not be sacrificed for sturdiness, as is illustrated in the new type A switch being marketed by the Electric Controller & Mfg. Co., Cleveland, O.

Although designed for the severe service encountered in industrial work, these switches are of compact construction. The over-all dimensions are small, nothing projecting beyond the width of the box. The cover swings vertically and cannot be left open. Outstanding features of these switches are semi-floating, double break V blades, V stationary contacts backed up with steel springs, individual barriers of asbestos—all mounted on a single base that can be removed by taking out four screws.



## CHECKS LOSS OF MEAT JUICES.

Top.—Seal-Save pan with sealing cover in place. Escape of natural meat juices and entrance of cook water into the retainer are prevented by a gasket of special composition bolted to the retainer cover. The retainer is drawn out of corrosion-resisting metal.

Center.—Retainer cover removed, showing shape of sealing gasket and smooth retainer interior.

Bottom.—Gasket of special composition and retainer cover showing method of fastening gasket to cover.

## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, good	.....	@\$5.75
Cows, common to medium	.....	2.75@ 3.75
Bulls, cutter to medium	.....	2.50@ 3.50

## LIVE CALVES.

Vealers, good to choice	.....	\$ 6.50@ 7.00
Vealers, medium	.....	4.50@ 6.00
Vealers, common	.....	3.50@ 4.00

## LIVE LAMBS.

Lambs, good to choice	.....	\$ 8.25@ 8.50
Lambs, common to medium	.....	7.00@ 7.50

## LIVE HOGS.

Hogs, 160-170 lbs.	.....	@\$5.00
Hogs, 230-250 lbs.	.....	4.00@ 4.60
Pigs	.....	.....

## DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	.....	\$ 6.75@ 7.00
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## DRESSED BEEF.

Choice, native, heavy	.....	12 1/2 @ 13 1/4
Choice, native, light	.....	12 1/2 @ 13 1/4
Native, common to fair	.....	11 1/2 @ 12

## WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.....	10 1/2 @ 11 1/4
Native choice yearlings, 440@600 lbs.	.....	10 1/2 @ 11 1/4
Good to choice heifers	.....	10 @ 10 1/2
Good to choice cows	.....	8 @ 9
Common to fair cows	.....	6 @ 7
Fresh bologna bulls	.....	5 1/2 @ 6 1/4

## BEEF CUTS.

	Western.	City.
No. 1 ribs	..... 16 @ 18	17 @ 18
No. 2 ribs	..... 14 @ 16	15 @ 16
No. 3 ribs	..... 12 @ 14	13 @ 14
No. 1 loins	..... 16 @ 20	20 @ 22
No. 2 loins	..... 14 @ 15	16 @ 18
No. 3 loins	..... 12 @ 12	12 @ 14
No. 1 hinds and ribs	..... 12 @ 14	12 1/2 @ 15 1/2
No. 2 hinds and ribs	..... 11 @ 12	12 @ 13
No. 1 rounds	..... 11 @ 12	11 @ 12
No. 2 rounds	..... 9 @ 10	10 @ 11
No. 3 rounds	..... 8 @ 9	9 @ 10
No. 1 chuck	..... 8 @ 9	8 @ 9
No. 2 chuck	..... 7 @ 8	8 @ 9
No. 3 chuck	..... 6 @ 7	6 1/2 @ 7 1/2
Bolognas	..... 5 1/2 @ 6 1/4	6 @ 7
Rolls, reg. 6@8 lbs. avg.	..... 22 @ 23	22 @ 23
Rolls, reg. 4@6 lbs. avg.	..... 17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg.	..... 50 @ 60	50 @ 60
Tenderloins, 6@8 lbs. avg.	..... 50 @ 60	50 @ 60
Shoulder clods	..... 11 @ 12	11 @ 12

## DRESSED VEAL.

Good	.....	11 @ 12
Medium	.....	10 @ 11
Common	.....	8 @ 10

## DRESSED SHEEP AND LAMBS.

Genuine spring lambs	.....	15 @ 16
Lambs, choice	.....	14 @ 15
Lambs, medium	.....	12 @ 14
Sheep, good	.....	5 @ 7
Sheep, medium	.....	3 @ 5

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.....	8 @ 9
Pork tenderloins, fresh	.....	17 @ 20
Pork tenderloins, frozen	.....	15 @ 17
Shoulders, Western, 10@12 lbs. avg.	.....	6 1/2 @ 7
Butts, boneless, Western	.....	7 1/2 @ 8
Butts, regular, Western	.....	7 1/2 @ 8
Hams, Western, fresh, 10@12 lbs. avg.	.....	12 @ 12 1/2
Picnic hams, Western, fresh, 6@8 lbs.	.....	9 @ 10
Picnic hams, Western, fresh, 6@8 lbs. avg.	.....	7 @ 8
Pork trimmings, extra lean	.....	9 @ 10
Pork trimmings, regular 50% lean	.....	5 1/2 @ 6
Spareribs	.....	5 @ 6

## SMOKED MEATS.

Hams, 8@12 lbs. avg.	.....	14 1/2 @ 15 1/2
Hams, 10@12 lbs. avg.	.....	14 1/2 @ 15 1/2
Hams, 12@14 lbs. avg.	.....	14 @ 15
Picnics, 4@6 lbs. avg.	.....	10 @ 11
Picnics, 6@8 lbs. avg.	.....	10 @ 11
Rollettes, 8@10 lbs. avg.	.....	12 @ 13
Beef tongue, light	.....	22 @ 25
Beef tongue, heavy	.....	23 @ 25
Bacon, boneless, Western	.....	16 @ 17
Bacon, boneless, city	.....	15 @ 16
City pickled bellies, 8@10 lbs. avg.	.....	12 @ 13

## FANCY MEATS.

Fresh steer tongues, untrimmed	.....	15c a pound
Fresh steer tongues, l. c. trim'd	.....	30c a pound
Sweetbreads, beef	.....	25c a pound
Sweetbreads, veal	.....	60c a pair
Beef kidneys	.....	10c a pound
Mutton kidneys	.....	10c each
Livers, beef	.....	20c a pound
Oxtails	.....	13c a pound
Beef hanging tenders	.....	16c a pound
Lamb fries	.....	10c a pair

## BUTCHERS' FAT.

Shop fat	.....	@ .75 per cwt.
Breast fat	.....	@ 1.00 per cwt.
Edible suet	.....	@ 1.50 per cwt.
Inedible suet	.....	@ 1.25 per cwt.

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	.....	1.90	2.00	2.05	2.30
Prime No. 2 veals	.....	1.75	1.85	1.90	2.05
Buttermilk No. 1	.....	1.65	1.75	1.80	.....
Buttermilk No. 2	.....	1.55	1.65	1.70	.....
Branded grubby	.....	9	1.05	1.15	1.20
Branded 3	.....	9	1.05	1.15	1.20

## BUTTER.

Creamery, extras (92 score)	.....	@ 25
Creamery, firsts (91 score)	.....	@ 24 1/4
Centralized (90 score)	.....	@ 23 3/4

## EGGS.

## (Mixed Colors.)

Special packs or henry selections	.....	17 1/2 @ 20
Standards	.....	16 1/2 @ 17
Storage packed	.....	@ 15 1/4

## LIVE POULTRY.

Fowls, colored, via express	.....	.33 @ 14
Fowls, Leghorn	.....	9 @ 10
Broilers, avg.	.....	16 @ 18

## DRESSED POULTRY.

## FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good.

Western, 60 to 65 lbs. to dozen, lb.	.....	12 @ 14
Western, 48 to 54 lbs. to dozen, lb.	.....	12 @ 14
Western, 48 to 47 lbs. to dozen, lb.	.....	11 @ 13
Western, 36 to 42 lbs. to dozen, lb.	.....	10 @ 12
Western, 30 to 35 lbs. to dozen, lb.	.....	9 @ 11

Fowls—fresh—dry pkd.—12 to box—prime to fecy.

Western, 60 to 65 lbs. to dozen, lb.	.....	@ 15
Western, 48 to 54 lbs. to dozen, lb.	.....	@ 15
Western, 48 to 47 lbs. to dozen, lb.	.....	@ 14
Western, 36 to 42 lbs. to dozen, lb.	.....	@ 13
Western, 30 to 35 lbs. to dozen, lb.	.....	@ 12

Ducks—

Long Island ..... | @ 13 |

Squabs—

White, ungraded, per lb. ..... | @ 25 |

Turkeys, frozen, No. 1:

Young toms ..... | @ 24 |

Young hens ..... | @ 23 |

Fowls, frozen—dry pkd.—12 to box—prime to fecy.

Western, 60 to 65 lbs., per lb. ..... | @ 15 |

Western, 48 to 54 lbs., per lb. ..... | @ 15 |

Western, 48 to 47 lbs., per lb. ..... | @ 14 |

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended June 29, 1933:

	June 23	24	26	27	28	29
Chicago	.....	23	23 1/2	24 1/4	24 1/4	24 1/4
New York	.....	23 1/2	24 1/2	25	25	25
Boston	.....	24 1/2	25 1/2	25 1/2	26	26
Phila.	.....	24	24 1/2	25	25 1/2	25 1/2

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

22 1/2 22 3/4 23 1/4 24 1/4 24 1/4 24 1/4

Receipts of butter by cities (tubs):

This Last Last —Since Jan. 1—

week week year. 1933. 1932.

Chicago. 58,927 61,631 59,032 1,645,140 1,630,831

N. Y. 72,220 78,534 70,789 2,043,678 2,148,948

Boston. 22,482 26,414 20,882 647,938 624,365

Phila. 17,796 24,501 21,452 700,041 682,569

Total 171,425 191,080 172,155 5,045,797 5,006,713

Cold storage movement (lbs.):

In Out On hand Same

June 29, June 29, June 30, last year.

Chicago. 465,982 29,212 24,976,874 16,554,787

N. Y. 362,099 91,238 10,501,772 13,027,808

Boston. 68,801 16,648 4,030,895 4,430,228

Phila. 139,180 88,908 4,892,324 4,434,763

Total 1,036,062 226,059 44,401,865 38,447,586

FERTILIZER MATERIALS.  
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports:	
July to December	..... @ 21.50
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	..... @ nom.
Blood, dried, 10% per unit	..... @ 2.15
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	..... 2.00 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	..... 2.50 & 10c
Fish scrap, acidulated, 6% ammonia 3% A.P.A. Delft Bait. & Norfolk	..... 2.00 & 50c
Soda nitrate, per net ton	..... @ 24.90
in 200-lb. bags	..... @ 26.20
in 100-lb. bags	..... @ 26.90
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	..... 2.40 & 10c
Tankage, unground, 9@10% ammonia	..... 2.25 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	..... @ 22.50
Bone meal, raw, South American, 4% and 50 bags, per ton, c.i.f.	..... @ 23.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	..... @ 7.50

Potash.

Manure salt, 30% bulk, per ton	..... @ 19.15
Kalinit, 14% bulk, per ton	..... @ 9.70
Muriate in bags, per ton	..... @ 37.15
Sulphate in bags, per ton	..... @ 42.15

Less temporary discount 10 1/2 %.

Dry Rendered Tankage.

50% unground	.....	@ .65
60% ground	.....	@ .70

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	.....	75.00@ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	.....	@ 60.00
Black or striped hoofs, per ton	.....	45.00@ 50.00
White hoofs, per ton	.....	@ 50.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	.....	@ 70.00
Horns, according to grade	.....	75.00@ 200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended July 1, 1933, with comparisons:

	Week ended July 1, 1933.	Prev. week, 1932.	Cor. week, 1932.
West. dresd. meats:			
Steers, carcasses	7,086	9,619	5,244
Cows, carcasses	649	683 1/2	585
Bulls, carcasses	212	212	271
Veals, carcasses	8,113	11,610	11,148
Lambs, carcasses	29,149	33,456	40,786
Mutton, carcasses	2,416	2,571	2,329
Beef cuts, lbs.	605,551	684,014	236,067
Pork cuts, lbs.	1,837,871	2,651,926	1,373,901
Local slaughters:			
Cattle	9,098	9,457	8,869
Calves	12,004	13,406	10,873
Hogs	34,241	37,354	37,524
Sheep	67,829	70,674	71,210

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended July 1, 1933:

	Week ended July 1, 1933.	Prev. week, 1932.	Cor. week, 1932.
West. dresd. meats:			
Steers, carcasses	2,813	2,805	2,213
Cows, carcasses	972	1,081	670
Bulls, carcasses	489	468	422
Veals, carcasses	1,494	1,806	1,444
Lambs, carcasses	16,334	12,984	12,806
Mutton, carcasses	984	515	791
Pork, lbs.	517,947	515,484	247,383
Local slaughters:			
Cattle	1,549	1,732	1,642
Calves	3,215	3,232	2,659
Hogs	6,807	17,000	15,571
Sheep	18,046	7,107	6,969

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended July 1, 1933:

Argentina—Canned corned beef	.....	135,360 lbs.
Canada—Bacon	.....	4,750 lbs.
Canada—Sweet pickled ham	.....	15,000 lbs.
Canada—Pork cuts	.....	949 lbs.
Germany—Ham	.....	4,452 lbs.
Germany—Sausage	.....	2,595 lbs.
Hungary—Salami	.....	825 lbs.
Italy—Salami	.....	70 lbs.
Uruguay—Canned corned beef	.....	383,504 lbs.



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**SHURSTITCH**  
*Sewer*  
**CASINGS**

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1335-1347 West 47th Street—Chicago—U. S. A.  
New York.—Hamburg.—London

**The Columbus Packing Company**



**Pork and Beef Packers**

Columbus, Ohio  
Schenk Bros., Managers  
New York Office: 410 W. 14th St.

*The*  
**RATH PACKING CO.**

❖  
**Pork and Beef Packers**

**BLACKHAWK HAMS and BACON**

Straight and Mixed Cans of  
Packing House Products

**Waterloo, Iowa**

**Superior Packing Co.**

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF**  
**BONELESS BEEF and VEAL**

Carlots

Barrel Lots



A new package  
for foods of a  
greasy nature—

This new grease resisting Kleen Kup is the result of many years of research and experiment. Its use is recommended for Lard, Butter, Peanut Butter, Shortenings, Meats and Meat Products of a greasy nature such as Scrapple, Chili, Sausage and other foods for which an ordinary paraffined package is not satisfactory.

Send for samples of the grease resisting Kleen Kup. Experiment with them. Notice their superior grease repelling quality.

This new package is available in sizes from one ounce to ten pounds.

**Mono Service Co.**  
NEWARK NEW JERSEY



# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Position Wanted

### Sausagemaker

Young sausagemaker, German, desires permanent position in small or medium sized plant. Guarantee production of quality sausage of all kinds and full line of meat specialties. Willing to start for moderate salary. Excellent references. W-305, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Packhouse Expert

available for limited time. If you wish to improve your working efficiency, piece-work or bonus system, modern processing of better quality products; or advice in curing, killing, sausage, lard refining and sales, we specialize in that line, covering all departments. Results guaranteed. References. Call or write J. L. Wilde, The National Provisioner office, 407 S. Dearborn St., Chicago.

### Rendering Man

Position wanted by vegetable oil refiner, experienced in production of shortening, salad oil, lard, and in control analyses. Reference from former employer. W-311, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

Expert sausagemaker, German, wide practical experience on all kinds of sausage, boiled, baked and spiced hams, desires permanent position as foreman with large Eastern or Middle West concern. First-class in delicatessen and all specialties; understands business from A. to Z. Age, 34; now employed. W-315, The National Provisioner, 300 Madison Ave., New York City.

### Sausagemaker

If you want to make sausage that SELLS, get in touch with me. I am German, 32 years old, married, with 18 years' practical experience. Guarantee quality, uniformity and appearance in all kinds of sausage. Handle help to advantage, figure costs and yields. Steady, sober, dependable. W-314, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

## Position Wanted

### Sausagemaker

Sausagemaker thoroughly experienced in complete line of sausage, meat specialties, baked and barbecued hams, loaves, glazed products, etc., wishes new connection. Not afraid of hard work or responsibility. Guarantee results. Now employed in West, but will go anywhere if opportunity warrants. W-317, The National Provisioner, 407 S. Dearborn St., Chicago.

### Plant Production Man

Plant production man desires position, any capacity, with opportunity to advance in organization as ability and past experience prove worth. Salary secondary to opportunity. Knows operating cost reduction, quality products, yields, departmental mechanics. References. W-312, The National Provisioner, 407 S. Dearborn St., Chicago.

## Men Wanted

### Food Specialty Executive

Wanted, executive head for specialty food products company. Must be over 40 years old. European experience preferred, but not essential. W-320, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Business Opportunities

### Packing Building for Sale

Foreclosure sale July 14, 1933, at McDonough County Court House, Macomb, Illinois, at 2:15 P. M.

Building and land temporarily occupied by the Bushnell Farm Products Company at Bushnell, Ill. This section produces best poultry in Illinois. Land, one acre, contains poultry feeding station with capacity for 250 batteries; creamery for production of 1,000,000 lbs. yearly; and self-sustaining ice and ice cream departments.

CONRON REALTY CORPORATION  
230 Park Avenue  
New York City

## Business Opportunities

### Will Represent You

We will represent in Belgium, Switzerland and Holland, independent packer able to make regular offers in oleo oil, neutral lard, pure lard, etc. Write Overseas Trading Agency, Alefo, 39 rue Leopold, Antwerp, Belgium.

## Equipment Wanted

### Sausage Machinery

Wanted, used machinery and equipment for small sausage factory. Send detailed description of each piece with price quotations, crated, f.o.b. nearest seaport, to Paul J. Kiener, Panama Sausage Factory, P. O. Box 511, Balboa, Canal Zone.

## Equipment for Sale

### Cooler

For sale, one cooler 8 x 12, coil included. Practically new. Will sell reasonable to someone looking for bargain. FS-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausage Machinery

For sale, one No. 43-T "Buffalo" self-emptying silent cutter with 30 H. P. motor, perfect condition. Also one 500-pound air stuffer. FS-318, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Office Equipment at 50% Discount

Thoroughly re-manufactured Typewriters, Dupli-cators, Multigraphs, Adding Machines, Check-writers or any other Office Device or Supplies from 25% to 50% less than the new price. They work, look and are guaranteed as new for one year. Pruitt, Inc., Suite 500, 190 N. La Salle St., Chicago, Ill.

### Rendering Equipment

For sale, Recussed Filter Presses, all sizes; Lard Rolls; Dopp Jacketed Kettles; Hammer Mills; Disintegrators; Melters; Cookers; Mixers; Ice Machines; Boilers; Pumps; etc. Send for latest bulletin. What machinery have you for sale?

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MEAT PACKERS and PROVISION DEALERS  
WHOLESALE SLAUGHTERERS OF  
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U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

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WILMINGTON DELAWARE

# CARLOT SHIPPERS

*Straight and mixed cars*



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Main Office and Packing  
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**Shippers of Carloads and Mixed Cars of Pork, Beef, Lamb, Veal, Provisions**

ALSO A FULL LINE OF QUALITY DRY SAUSAGE

## THE E. KAHN'S SONS CO.

CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS and BACON**

**Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions**

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## Hunter Packing Company

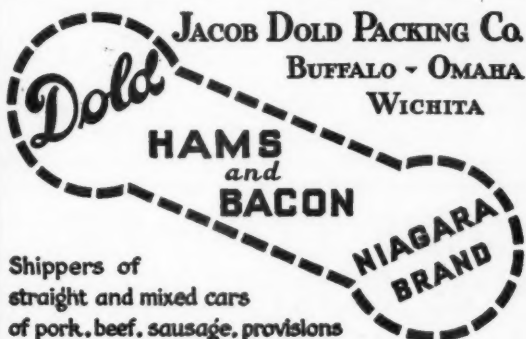
East St. Louis, Illinois



*Straight and Mixed Cars  
of Beef and Provisions*

**NEW YORK OFFICE**  
410 W. 14th Street

**REPRESENTATIVES:**  
Wm. G. Joyce, Boston  
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**Shippers of  
straight and mixed cars  
of pork, beef, sausage, provisions**

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St. Louis

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Pork — Beef — Sausage — Provisions  
HAMS and BACON**

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**New York Office—410 W. 14th Street**

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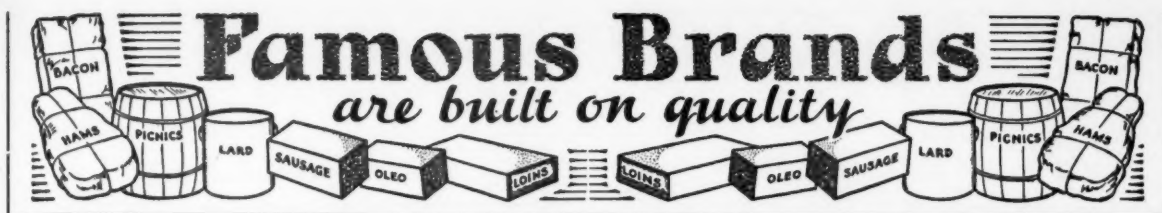
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**CAR LOTS SHIPPED TO ANY PART OF THE U. S.**

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Strategically Located

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### Hams — Bacon

Spiced Ham

Luncheon Meat

Pork

Beef

Veal

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Sausage Specialties

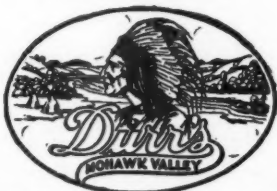
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**C. A. Durr Packing Co., Inc.**

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LARD  
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QUALITY

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SOUTHERN ROSE SHORTENING

The Wm. Schludenberg-T. J. Kurdle Co.

Meat Packers

Baltimore, Md.

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*"Try 'em—they're different"*

**DUNLEVY-FRANKLIN COMPANY, PITTSBURG, PA.**



*Philadelphia Scrapple a Specialty*

**John J. Felin & Co., Inc.**

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New York Branch: 407-409 West 13th Street

Hams  
Bacon  
Lard  
Delicatessen

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**Meat Food Products**

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**The Danahy Packing Co.**

Buffalo, N. Y.



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The Finest  
That Spain  
Produces

## SUNFIRST PAPRIKA

Nationally Famous  
for producing quality  
sausage that builds  
sales, stimulates profits

Your spice house can  
supply SUNFIRST

**MASSACHUSETTS IMPORTING COMPANY**  
*IMPORTERS and EXPORTERS*

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QUALITY STRENGTH SERVICE

NEW YORK, N.Y.  
276 Fifth Ave.

BOSTON, MASS.  
78-80 North St.

*"The Skins You Love to Stuff"*

## Early & Moor, Inc.

### SAUSAGE CASINGS

Exporters  
Importers

139 Blackstone St.  
Boston, Mass.

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HIGH QUALITY  
PROMPT SERVICE  
FAIR PRICES

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Cable Masalz, Liebers, Bentley Code



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Successors to WOLF, SAYER & HELLER, INC.

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**SAUSAGE CASINGS**

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Importers and Exporters of

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**SAUSAGE CASINGS**

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*REGULARLY*

It Will Pay You Big Dividends



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## USE **ANCO** CURING AND FORMING BOXES



### ANCO BACON CURING BOXES

are of the most substantial construction. Bodies are made of No. 12 gauge steel, with all seams welded. Reinforced rim and heavy galvanizing after fabrication assure durability. Covers made of odorless wood reinforced by oak cleats and 3 galvanized steel hinges add to their perfection. Prompt shipment can be made at all times.

### ANCO BACON FORMING BOXES

are specially designed to form bacon into regular and uniformly shaped slabs. The pieces of bacon are laid between galvanized steel plates in layers, each Box holding on the average of 10 or 11 pieces of bacon. Covers are attached by means of ratchets, at each end. Tension is kept on the product by large torsion springs mounted in the ratchet arms. The filled Boxes are then chilled to the proper temperature. This process assures uniform slices without waste.

Style No. 1 is made of sheet steel with electrically welded seams, heavily galvanized after fabrication. The loose plate bottom facilitates pushing the chilled bacon out at the top.

Style No. 2 is made of heavily galvanized steel with a removable side held in place by latches and pins. Bacon is easily removed from this type of Box. Other styles of Forming Boxes are made by us to suit your requirements.



Write for Prices Today

**THE ALLBRIGHT-NELL CO.**

5323 S. Western Boulevard,  
Chicago, Ill.

Eastern Office: 117 Liberty Street, New York, N. Y.



WARM weather! Beer! What a combination to help you build profitable and permanent business on

### **CIRCLE U BRAND DRY SAUSAGE**

Feature our complete, fine quality line.....Cervelat.....Salami.....Thuringer. The Circle U Emblem has identified the best in Dry Sausage for almost half a century. Omaha Packing Company, Chicago.

